



CITY AND ISLINGTON  
COLLEGE

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Westminster  
Kingsway College

The College of  
Haringey, Enfield  
and North East London



Capital  
City  
College  
Training



# Chef de Partie - Level 3 Advanced Apprenticeship

The Chef de Partie apprenticeship is for an individual who is responsible for running a specific section of the kitchen, potentially working individually or managing a small team but overall responsibility for organising the preparation, cooking and service of dishes within that section.

Delivery method – weekly day release

## WHAT WILL THE APPRENTICE STUDY?

You will learn:

- How to identify industry and food trends, customer preferences, seasonality, provenance and global environmental factors influence the development of dishes and menus
- Understand the principles of food preparation and cooking; traditional and modern cuisine; taste; allergens; diet and nutrition to produce dishes and menu items that meet business and customer requirements
- Know how to brief, coach and motivate others positively to deliver high quality dishes and menu items
- Identify how the business strategy, customer profile, culture and constraints influence the development of creative, profitable and competitive menus
- Recognise and understand legislative responsibilities and the importance of protecting peoples' health, safety and security
- Demonstrate a range of advanced craft preparation and cooking skills and techniques to develop and produce quality dishes and menu items in line with business requirements
- Develop and use effective plans which reflect the most appropriate methods for maximising yield and minimising waste when producing quality dishes and menu items in line with business requirements
- Prepare, cook and present food to agreed food safety practices and guidelines, ensuring a clean and hygienic kitchen environment is maintained at all times and food safety management procedures followed and recorded
- Use effective methods of communication and operate in a fair and empathic manner that achieves the desired result and demonstrates a flexible customer centric culture
- Risk assess situations, identifying and isolating matters of concern, by establishing the cause and intervening accordingly to minimise any risk to people and comply with legislation.

For more information please visit the [Institute of Apprenticeships](https://www.instituteforapprenticeships.org/)

## HOW IS THE APPRENTICE ASSESSED?

Duration: 15 Months

Location: Workplace and College

Sector: Hospitality and Culinary Arts



The End Point Assessment (EPA) will include:

- An on demand test
- Culinary challenge
- Workplace observation
- Professional discussion.

## **OCCUPATIONAL PROFILE**

Progression from this apprenticeship is expected to be into a senior culinary chef role.

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**Sector: Hospitality and Culinary Arts**

