



Chef de Partie - Level 3 Advanced Apprenticeship

The chef de partie apprenticeship is suitable for someone who prepares food and carries out cooking tasks under the supervision of a senior chef but has the responsibility of a section within the kitchen and supervising other chefs. It is designed to develop craft skills, knowledge and supervisory skills within all areas of the operation of a kitchen.

WHO IS IT FOR?

You must be employed within a kitchen environment.

TRAINING

We cover the Chef de Partie Standard and Functional Skills Maths and English where required.

END POINT ASSESSMENT

EPA is 4 months, and consists of a workplace observation, an online theory test and a professional discussion.

NEXT STEPS

- Hospitality Supervisor apprenticeship
- Hospitality Manager apprenticeship

KEY EMPLOYERS

- Compass
- Fullers
- Caprice Holdings
- RAF Club
- Boodles
- The Ritz
- Grosvenor House Hotel

Duration: 15 Months

Location: Workplace and College

Sector: Hospitality and Culinary Arts



- Hilton

FUTURE OPPORTUNITIES

By completing this apprenticeship, you will gain a nationally recognised qualification, and this may open up many career prospects and pathways for you within the Hospitality and Catering industry.

Progression onto the Hospitality Supervisor or Manager apprenticeship may be appropriate if you have the relevant skills and job role.

Duration: 15 Months

Location: Workplace and College

Sector: Hospitality and Culinary Arts

