

Chef De Partie Advanced Apprenticeship Standard

Ofsted Outstanding Provider

Course Level: Level 3 | **Campus: Stafford** | **Subject Type: Hospitality & Catering**

Course Overview:

Apprentices develop advanced culinary skills, including menu planning, food preparation and kitchen management, preparing them for roles as skilled chefs in restaurants, hotels, or catering companies.

What's Covered:

The topics you will cover whilst training include:
The topics you will cover focus on culinary skills and knowledge, with College Masterclasses covering meat, poultry & game, fish & shellfish, vegetable & vegetarian dishes, soups & sauces, dough & batter, hot, cold & frozen desserts, biscuits, cakes & sponges and paste & patisserie products..
You will also cover food safety, understanding of the business including purchasing and risk assessment, in addition to people, including supervision and motivation.
Typical job roles include:
A chef de partie is responsible for running a specific section of the kitchen. This type of chef usually manages a small team of workers, which they must keep organised so that dishes go out on time and the work area remains clean and orderly. However, in smaller kitchens a chef de partie may work independently as the only person in their section. Also known as a station or section chef, the chef de partie reports to the senior chef and has a very important role in any kitchen.

Entry Requirements:

You will need to have achieved a Commis Chef standard, or an NVQ 2 in Professional Cookery in order to meet the challenge of the Chef de Partie standard. You need a minimum of five GCSEs grade A-C or grade 4 and above in maths and English. If you do not have suitable levels of maths and English, you will complete initial assessments to identify if you can achieve Functional Skills at Level 2.

Assessment Information:

The on programme assessment approach will give an ongoing indication of performance against outcomes defined in the Chef de partie standard. Your knowledge, skills and behaviours will be developed and assessed throughout your programme ready for the end point assessment.
If you do not hold a suitable maths or English qualifications, you will need to pass the Functional Skills exam at level 2.
This qualification also has an End Point Assessment which includes:
Multiple choice knowledge test, 4 hour practical observation in the workplace, a 3 hour Culinary Challenge at College and a Professional discussion centred on your Recipe Log
A minimum of a pass is required in each assessment to pass the apprenticeship.

Fees and Financial Support:

While you are on an apprenticeship your employer pays you a salary and supports you whilst you undertake your training

Progression:

If you successfully achieve all parts of the apprenticeship, your assessor will discuss your next steps to take. Dependent on your roles and responsibilities, this may be the next level of the subject you have been studying already or a different pathway.

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What else do I need to know?

On an apprenticeship programme you usually will work for a minimum of 30 hours a week for the employer and then have one day a week at college or designated time in the workplace.
Some job roles will require a DBS before starting, you will be advised at interview stage if this is required.
Whilst you are on an apprenticeship your employer pays you a salary, this includes all off the job training.