



CHEF DE PARTIE LEVEL 3

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 type of kitchen.

WHY CHOOSE INSPIRE ATA?

We work with high-quality training providers to deliver a wide range of training programmes through a blended learning approach that is tailored to each learner's needs. Inspire ATA recruits and employs each apprentice on behalf of the "host" client, enabling us to offer additional support and a better experience for both apprentice and client. We can also offer flexi-job apprenticeships which means we are able to offer short term contracts and other non-standard employment models.

TOTAL DURATION: 25 MONTHS

PRACTICAL PERIOD: 21 MONTHS

EPA PERIOD: 4 MONTHS

EPA ORGANISATION: PEOPLE 1ST INTERNATIONAL

ASSESSMENT METHOD: KNOWLEDGE TEST, OBSERVATION AND PORTFOLIO

KNOWLEDGE, SKILLS AND BEHAVIOURS THE CORE SKILLS TO BE DEVELOPED INCLUDE:

- Support development and reviewing of menus and dishes.
- Use available technology in line with business procedures and guidelines.
- Use technology and equipment responsibly.
- Creativity, imagination and flair.
- Demonstrate advanced skills and techniques in producing a range of food to recipe specifications.
- Work methodically and use techniques that help improve effectiveness.
- Know how to produce dishes and menu items to standard whilst working in a challenging environment.
- Know what to look for in ingredients and safe handling and storage.

CHEF DE PARTIE LEVEL 3

KNOWLEDGE

- Identify how industry, food trends and customer preference influence dishes and menus.
- Determine how technology supports development of dishes and menus.
- Understand preparation of the different food groups.
- Identify how to maximise yield and quality and minimise waste.
- Know how to produce dishes and menu items to standard whilst working in a challenging environment.
- Know what to look for in ingredients and safe handling and storage.

SKILLS

- Support development and reviewing of menus and dishes.
- Use available technology in line with business procedures and guidelines.
- Demonstrate advanced skills and techniques in producing a range of food to recipe specifications.
- Work methodically and use techniques that help improve effectiveness.
- Brief, coach and motivate others.
- Use effective communication methods.

BEHAVIOURS

- Use technology and equipment responsibly.
- Creativity, imagination and flair.
- Advocate of the importance of safe working.
- Efficient ways of working.
- Responsible decision making.
- Manages ingredients.
- Financially aware.

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