

Apprenticeship

CHEF DE PARTIE

Level 3

Why study this course?

Gain experience/formal qualifications and earn while you learn! Learn how to be a Chef De Partie in a professional restaurant environment. We can help you find a job in a restaurant, or if you already work in a professional kitchen, we can help you gain formal qualifications.

Who is the course aimed at?

This course is aimed at experienced Commis Chefs who are ready to take the next steps as a Section Leader/ Chef de Partie in a professional restaurant kitchen.

What will you study

All practical and theoretical aspects of leading a section as a Chef de Partie in a professional restaurant kitchen, Level 2 Functional Skills if required.

Knowledge and skills you will develop

- ▶ *Communication skills*
- ▶ *Extensive knowledge of all sections*
- ▶ *Understanding of the hospitality environment*

Behaviours you will develop

- ▶ *Communicate and behave effectively to help team members achieve the best result for the customers and the business,*
- ▶ *Set an example to others by working in ways which minimise waste*
- ▶ *Take pride in own role through an enthusiastic and professional approach to tasks,*
- ▶ *Demonstrate high personal hygiene standards*

Entry requirements

You will need to complete initial assessments in Maths and English and take part in an interview with a member of our assessment team.

You will need to be working in an environment that will provide you with the opportunities to learn and develop restaurant kitchen skills.

You and your employer must demonstrate a commitment to off the job training to support completion of this apprenticeship.

How long will it last?

Typical duration: 13 - 18 months

How will it be delivered?

The main body of the apprenticeship is delivered in your workplace on a one-to-one basis with your employer/assessor.

Weekly sessions will take place in the College for further practical delivery.

Maths and English will be studied as part of the qualification if the apprentice does not already have grade C/4 in both. Maths and English development will be delivered in the classroom at Southport College on a flexible basis to suit the Apprentice and employer.

How will it be assessed?

The Standard will be assessed through the completion of a portfolio of evidence and End Point Assessment.

Qualification gained

- ▶ *Level 3 Chef de Partie*
- ▶ *Level 2 Functional Skills in Maths and English if appropriate*

Progression to further study

With additional training, you may be able to progress in your career to roles including Senior Chef de Partie, Sous Chef and Head Chef.

Further details

- ▶ *Further details on this standard can be found online at: www.instituteforapprenticeships.org*

Who to contact

- ▶ *For more information please contact our Workforce Development Team on 01704 392874*