



APPROVED

LEVEL 3

Chef de Partie

Programme Overview

Welcome to the 15 month, Level 3 Chef de Partie Programme.

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 an important role in any kitchen.

Key Facts



Price

£9,000



Apprenticeship Level

Level 3



Duration

Typically, 15 months



Qualifications

There are no mandated qualifications within this standard.

Role Profile

The role of a Chef de Partie is to oversee a section of the kitchen be it pastry, butchery, fish sauces or vegetables. The role may also be known as a station chef or line cook. A Chef de Partie will be responsible for the preparation, cooking and presentation of dishes under tight time pressures and could manage other team members such as a demi-Chef de Partie or Commis Chef. A Chef de Partie may assist in the development of menus and new dishes whilst ensuring that the ingredients used remain of high quality.

Core Knowledge

This standard delivers the following key knowledge areas:

- Construction Technology
- Client Relationships
- Information Management
- Law in Context to Property, Land and Construction
- Health and Safety Standards
- Information Management Techniques

Speak to one of us today
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