

Chef de Partie: Level 3



Overview



The Chef de Partie is responsible for running a specific section of a kitchen, for example, sauces, fish, pastry. 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. In smaller kitchens, the Chef de Partie may work independently as the only person in their section.

This Level 3 qualification can be realised in 12 months but typically takes 18 months to achieve.

Industry Knowledge



A Chef de Partie will learn and be able to demonstrate knowledge and skills in the following areas:

- Culinary
- Food Safety
- Communication
- Business

Behaviours



A Chef de Partie must be able to:

- Lead by example, working conscientiously and accurately at all times
- Be diligent in safe and hygienic working practices
- Take ownership of the impact of personal behaviours and communication by a consistent, professional approach
- Advocate equality and respect working positively with colleagues, managers and customers
- Actively promote self and the industry in a positive, professional manner
- Challenge personal methods of working and actively implement improvements
- Recognise and understand legislative responsibilities and the importance of protecting peoples' health, safety and security

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