

For **new** or **existing** staff

Chef de Partie Apprenticeship Level 3

Delivered by Gloucestershire College

This apprenticeship standard is suitable for individuals who are working in a culinary role, and want to progress into a more senior position by learning and developing their skills. A Chef de Partie is responsible for running a specific section of the kitchen, usually managing a small team of workers which they must keep organised to ensure high quality dishes go out on time.

Delivery model and duration:

Workplace delivery with 1 day per week in College.

Duration: 18 months plus up to 4 months for end point assessment

Ideal for:

- Chef de Partie
- Section Chef
- Station Chef

The apprenticeship will cover the following core areas:

- The role of technology in the development of dishes and menu items
- Food safety practices and procedures
- Briefing, coaching and motivating others
- Reviewing and refreshing menus and dishes
- Ingredient storage, preparation and presentation
- Imagination and flair
- Remaining calm under pressure
- Efficient ways of working

Benefits to business

- This programme is ideal for new and talented employees, as well as existing staff members who are looking to retrain or upskill
- Apprentices will gain a professional qualification on this course
- Developing and training your hospitality staff will boost morale throughout your team
- Learning activities are aligned to support the learner to learn, practice and prepare for the end point assessment

Qualification:

Level 3 NVQ Diploma in Professional Cookery

» Completers may want to progress to Senior culinary role

Entry Criteria:

- 3 GCSEs grade A-C or 9-4 including English and maths

Benefits for learners

- Great scope for career progression and personal development
- Enhance your cooking skills and gain a professional qualification whilst you work
- Gain genuine, consistent work experience
- Continued support throughout from Gloucestershire College and our award winning Trainer



Why work with Gloucestershire College

We will work in partnership with you to help you achieve your business objectives by providing exceptional apprenticeship programmes, a comprehensive range of staff training and skills development courses and access to an unrivalled resource of motivated and work ready employees.

01452 563400

business.hub@gloscol.ac.uk

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End Point Assessment

The End Point Assessment will test the entire Standard, and be undertaken as follows:

- 90-minute multiple choice test
- 4-hour practical observation in the workplace
- 3-hour culinary challenge
- 90-minute professional discussion

At end-point assessment the apprentice must show they can perform in the occupation in a fully competent, holistic and productive way. All elements of the assessment are graded fail/pass distinction

Components

- English Functional Skills
- Maths Functional Skills

Unit	Overview
Develop Productive Working Relationship with Colleagues	This unit is about developing working relationships with colleagues, within your own organisation and within other organisations that are productive in terms of supporting and delivering your work and that of the overall organisation.
Maintain the Health, Hygiene, Safety and Security of the Working Environment	This unit covers the competence that hospitality supervisors require to maintain the health, hygiene, safety and security of their area of responsibility.
Maintain Food Safety When Storing, Preparing and Cooking Food	This unit covers the main competencies needed for preparing and cooking food safely, and focuses on the four main areas of control – cooking, cleaning, chilling and preventing cross-contamination, in addition to supplies being satisfactory. It provides staff with a broad understanding of reviewing hazards and hazard procedures such that they are part of a team maintaining food safety. This unit is appropriate to staff that directly prepare and cook food.
Prepare Fish for Complex Dishes	This unit is about preparing fresh, unprepared fish for complex dishes. The unit is for staff who have complex preparation skills and are capable of working with no supervision.
Prepare Meat for Complex Dishes	This unit is about preparing red and white meat for complex dishes. The unit covers a range of preparation methods.
Cook and Finish Complex Fish Dishes	This unit is about cooking and finishing complex fish dishes using a broad range of cooking and finishing methods. This unit is for staff who have complex cooking and finishing skills and are capable of working with no supervision.

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