

CHEF DE PARTIE APPRENTICESHIP



A chef de partie is responsible for running a specific section of the kitchen such as fish, grill, saute or vegetable. In a large 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 kitchen.

Entry

Employers will set their own entry requirements in order to start on this apprenticeship.

Duration

Typically this apprenticeship will take 18 months.

Level

This apprenticeship standard is set at level 2.

Progression

Progression from this apprenticeship is expected to be into a senior culinary chef role.

Functional Skills

If the employee does not have maths and English GCSE passes at grade C or above, they will need to pass maths and English Functional Skills level 2 during their Apprenticeship.

End Assessment

To achieve this apprenticeship standard, the employer, training provider and apprentice will agree when the apprentice is competent and ready to undertake the independent end point assessment.

HIT Professional Trainers

Alongside the apprentice they will agree on a personal learning and development plan, setting a timetable of learning activities in preparation for the End Point Assessment (EPA).

The HIT Training Consultant will meet with the apprentice regularly either online or face to face to complete and review assessments, provide further coaching where required and agree the next steps of learning.

For more information contact us at:

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Culinary

Knowledge and Understanding (Know it)	Skills (Show it)	Behaviours (Live it)
Identify how industry and food trends, customer preferences, seasonality, provenance and global environmental factors influence the development of dishes and menus	Support the development of and contribute to reviewing and refreshing menus and dishes in line with business requirements and influencing factors	Is proactive in researching and developing own skills and knowledge of industry and food trends and other influencing factors
Determine how technology supports the development and production of dishes and menu items in own kitchen	Use available technology in line with business procedures and guidelines to achieve the best result	Use technology and equipment responsibly following reporting procedures and use training and supervision to ensure safe use of equipment
Understand the principles of food preparation and cooking; traditional and modern cuisine; taste; allergens; diet and nutrition to produce dishes and menu items that meet business and customer requirements	Demonstrate a range of advanced craft preparation and cooking skills and techniques to develop and produce quality dishes and menu items in line with business requirements	Show commitment to developing skills and knowledge; trying and improving new ingredients and dishes; practicing and reflecting on a different preparation and cooking techniques
<p>Understand, for each of the food groups below, the preparation, cooking and finishing methods used to produce advanced dishes. Preparation, cooking and finishing methods to include (as appropriate to each food group) construction, traditional, classical and modern skills and techniques, culinary science and contemporary styles, including the effects of preparation, cooking and finishing methods on the end product.</p> <ul style="list-style-type: none"> ▶ meat, poultry and game, including associated products such as terrines, pates and sausages ▶ fish and shellfish dishes and products such as quenelles, mousselines and panadas ▶ vegetables and vegetarian dishes, including vegetarian protein sources and specific dietary considerations and needs ▶ dough and batter products, including fermented dough and batter products ▶ paste and patisserie products ▶ hot, cold and frozen desserts ▶ biscuits, cakes and sponges. 	<p>Demonstrate advanced skills and techniques in producing the following to dish and / or recipe specifications:</p> <ul style="list-style-type: none"> ▶ meat, poultry and game dishes ▶ fish and shellfish dishes ▶ vegetable and vegetarian dishes ▶ dough and batter products ▶ hot, cold and frozen desserts ▶ biscuits, cakes and sponges ▶ paste and patisserie products. 	Produce dishes and associated products that show skills, imagination and flair
Identify how to maximise yield and quality, and minimise wastage of ingredients and other resources	Develop and use effective plans which reflect the most appropriate methods for maximising yield and minimising waste when producing quality dishes and menu items in line with business requirements	Promote efficient ways of working to team
Know how to produce dishes and menu items to standard whilst working in a challenging, time-bound environment	Work methodically handling many tasks at once, directing others as appropriate, and ensuring they are completed at the right moment and to the required standard	Remain calm under pressure to deliver the required outcome

	Knowledge and Understanding (Know it)	Skills (Show it)	Behaviours (Live it)
Food Safety	Know the food safety practices and procedures to ensure the safe preparation and cooking of food	Prepare, cook and present food to agreed food safety practices and guidelines, ensuring a clean and hygienic kitchen environment is maintained at all times and food safety management procedures followed and recorded	Take responsible decisions that support high standards of food safety practices
People	Know what to look for in ingredients and how to handle and store them to maintain quality, in line with food safety legislation	Ensure ingredients are stored, prepared, cooked and presented to deliver a quality product that is safe for the consumer	Use a considered approach to managing ingredients to maintain their quality and safety
	Know how to brief, coach and motivate others positively to deliver high quality dishes and menu items	Brief, coach and motivate others to produce high quality dishes and menu items which are delivered on time and to standard	Challenge personal methods of working and seek methods for improvement, recognising the impact that personal performance has on achieving efficient and effective results
	Understand own role in building teams and inter-team relationships, and how to influence behaviours of team members both back and front of house	Maintain harmony across the team and with colleagues in other parts of the organisation, identifying and dealing with problems constructively to drive a positive outcome	Be solution focussed to achieve the required outcome and support positive, open communications that help achieve the best result for colleagues, customers and the business
	Understand how to work with people from a wide range of backgrounds and cultures and recognise how local demographics may impact on the product range of the business	Use effective methods of communication and operate in a fair and empathic manner that achieves the desired result and demonstrates a flexible customer centric culture	Promote a fair, non-discriminatory and equal working environment, actively listen and empathise with other peoples' point of view and respond politely
	Understand the methods available and importance of training and development to maximise the performance of self and team	Actively develop own skills and knowledge, and those of the team, through training and experiences	Take ownership and responsibility for own learning and development, as well as that of the team, provide, welcome and act on feedback to improve own performance
Business	Identify how the business strategy, customer profile, culture and constraints influence the development of creative, profitable and competitive menus	Use techniques that help improve competitiveness, business performance, revenue, profit margins and customers' experience	Demonstrate a keen business sense, producing dishes and menu items in line with business and customer requirements
	Understand the principles of profit and loss, and recognise how to support the overall financial performance of the business through operating efficiently to reduce wastage and deliver profit margins	Contribute to the costing of dishes, monitor the use of ingredients and other resources, yield, wastage and portion sizes to control costs	Be financially aware in approach to all aspects of work
	Understand the principles of supply chain management, sustainable procurement and working practices in the kitchen	Use sustainable working practices and encourage and support others to do the same	Keep waste to a minimum, promote initiatives to improve sustainability in the kitchen
	Recognise and understand legislative responsibilities and the importance of protecting peoples' health, safety and security	Comply with legal requirements and inspire confidence by maintaining the safety and security at all times	Advocate the importance of working safely and legally in the best interest of all people
	Know the principles of risk assessment and how to identify, plan for and minimise risks to the service and operation	Risk assess situations, identifying and isolating matters of concern, by establishing the cause and intervening accordingly to minimise any risk to people and comply with legislation	Think and act promptly to address problems as they arise and keep customers satisfied and operations flowing smoothly

INDEPENDENT END POINT ASSESSMENT

The end point assessment will only commence once the employer, apprentice and HIT Training Consultant are confident that the apprentice has developed all the knowledge, skills and behaviours defined in the apprenticeship standard and clearly evidenced by the on-programme progression review meetings and records.

The independent end point assessment ensures that all apprentices consistently achieve the industry set professional standard and can commence at any point once the apprentice is competent after the minimum period of learning and development. Prior to independent end point assessment the functional skills English and maths components of the apprenticeship must be successfully completed.

Summary of Independent End Point Assessment Process

The apprentice will be assessed to the apprenticeship standard using four complementary assessment methods. The assessment is synoptic, i.e. takes a view of the overall performance of the apprentice in their job. The assessment activities will be completed by the independent end point assessment organisation as follows:



On Demand Test

- ▶ 2 hours (including 30 minutes reading time) on demand multiple choice test
- ▶ Scenario based questions
- ▶ Externally set and marked automatically by the assessment organisation
- ▶ Undertaken either on the employer's premises or off site.



Practical Observation

- ▶ 4-hour observation of the apprentice in the working environment
- ▶ Time may be split to cover preparation and service
- ▶ Shows apprentice working in an operational kitchen environment to produce food to standard.



Culinary Challenge Observation

- ▶ Design a three dish, by three course menu in line with organisation's standards, current industry trends and costings
- ▶ Covering a range of food groups
- ▶ Cook one dish from each course on the menu - 3-hour observation in a controlled environment.

Complete first 3 activities in any order



Professional Discussion

- ▶ 90-minute structured meeting
- ▶ Led by the independent end assessor, involving the apprentice and employer (e.g. line manager)
- ▶ Focusing on the log of complex dishes produced to demonstrate competence across the culinary range.



Completion

The Independent end assessor confirms that each assessment element has been completed. The apprenticeship includes Pass and Distinction grades with the final grade based on the apprentice's combined performance in each assessment activity. In order to pass the apprentice is required to pass each of the assessments. Should an apprentice fail one assessment activity this should be retaken as soon as the apprentice is ready

and when practicable for the business. Should they fail two or more activities a period of further training and development lasting between one and three months must take place before a resit. For more information on grading criteria please refer to the apprenticeship standard assessment plan by searching via <https://www.instituteforapprenticeships.org/>

Independent end point assessment organisations

Approved assessment organisations are registered on the SFA Register of apprenticeship assessment organisations. Assessment organisations are responsible for ensuring assessments are conducted fairly and that assessments are valid, reliable and consistent. To access the list and find an assessment organisation visit: <https://www.gov.uk/government/publications/using-the-register-of-apprentice-assessment-organisations>.

The employer will approve and appoint the assessment organisation to undertake the independent end point assessment of the apprentice.