



Chef de Partie Apprenticeship Level 3

2024/25

Inspiring Lives, Discovering Futures

The Course

In brief...

Apprenticeships are a popular choice for people looking for on-the-job training and the opportunity to gain recognised experience whilst earning a wage. Your training will take place at College in conjunction with your employer and they will be heavily involved in your progress and development.

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 the 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 on 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.

Who is it for?

As described above, the Chef de Partie is a senior role within the kitchen. They supervise and oversee the operational running of their section, so the kitchen brigade system runs as smoothly as possible. Depending on your establishment, the kitchen may differ from another, but the principles will remain the same; to teach and lead others whom you work with and to have a holistic approach to the kitchen whilst leading a specific section of it.

This would suit any chef who is wishing to climb the ladder and learn more about the qualities required to supervise others whilst developing their own cookery skills. Explore the full breadth of the menu options whilst working to a high standard in a challenging, time-bound environment. To learn all aspects of the kitchen, so you can have an appreciation of the diverse needs a supervisor would need to lead the team.

What the Course Leads to

What courses can I do after this?

On successful completion of this Apprenticeship you could further your training with us on a more full time basis or progress to Higher Education, depending on your GCSE qualifications.

What do I need to apply

To do this course you should have...

You must be employed to undertake an Apprenticeship (we could help you with this if you don't currently have one). You will need to show a strong commitment to pursuing a career in food preparation cookery and ideally have literacy and numeracy skills to Level 2 or above. All applicants for Apprenticeship training will be required to attend an interview and assessment.

Course costs

Course Code	Start Date	Costs 16-18	Costs 19-23 (with concessions)	Costs 19+ (no concessions)
BP20065	Various	TBC	TBC	TBC

Key Information

Duration

18 Months

Attendance

Apprenticeship

Level

Other Courses

Qualification Name

Apprenticeship Standard

Awarding Body

People 1st

Curriculum Area

Business, Service Industries and
ESOL - Hospitality and Catering

* Please note fees are subject to change.

Costs

NB - If you leave after the first four weeks, you/your employer will be liable to pay the full fees for the remainder of the academic year. You are also liable to repay any assisted funding you have received (This includes any uniform/travel assistance)

Associated Costs

THESE WILL BE UPDATED NEARER THE START OF THE PROGRAM

Click here for a uniform list required for this course. **If you already have a kit, the minimum requirement is a College logo jacket, and the small blue-checked trousers.** A Top Up list is also available for progressing students

Course Content

Course Content

To gain the full Apprenticeship the content will include:

- Functional Skills Maths L2
- Functional Skills English Level 2

Knowledge & Behaviours include:

- Food safety, Hygiene & Legislation
- Due diligence processes
- Allergen Awareness
- Gastronomic Influences & Trends
- Kitchen Organisation & delegation of duties
- Costings of commodities & Dishes collectively
- Portion, Yield & Waste Control

Advanced Preparation & Cookery Content:

- Quality points & commodity groupings:
- Fish & Shellfish Dishes
- Meat, Poultry, Offal & Game
- Vegetables & Vegetarian Dishes
- Sauces, Soups & Consommés
- Dough & Batter Products
- Pastry & Confectionery products
- Cakes, Sponges & Biscuits
- Hot, Cold & Frozen Desserts

Next Steps ...

Email: enquiries@thecollege.co.uk

Telephone: 01202 205205

Web: www.thecollege.co.uk

Live chat available on the website

