

Chef de Partie (Level 3)

This apprenticeship develops the knowledge, skills and behaviours required to become a Chef De Partie in a Professional Restaurant

Why study this course?

- Gain experience/formal qualifications and earn why you learn!
- Learn how to be a Chef De Partie in a Professional Restaurant Environment
- We can help you find a job in a restaurant or if you already work in a professional kitchen, we can help you gain formal qualifications

Who is the course aimed at?

- This course is aimed at experienced Commis Chefs who are ready to take the next steps as a Section Leader/Chef de Partie in Professional Restaurant Kitchen

What will you study?

- All practical and theoretical aspects of Leading a Section as a Chef de Partie in a Professional Restaurant Kitchen
- Level 2 Functional Skills if required

Knowledge and skills you will develop

- Learning different aspects of building
- Estimating materials and pricing jobs
- Building skills

Behaviours you will develop

- Working as a Chef de Partie in a Professional Restaurant Kitchen requires good communication skills, extensive knowledge of all sections and understanding of the Hospitality environment, all of which are covered by this qualification

Entry requirements

- You will need to complete initial assessments in Maths and English and take part in an interview with a member of our Assessment Team
- You will need to be working in an environment that will provide you with the opportunities to learn and develop Restaurant Kitchen skills

How long will it last?

- 13 - 18 months

How will it be delivered

- At Southport College we like to treat all our Chef de Partie Apprentices as individuals and work around the needs of the Employer and Apprentice. The main body of the Apprenticeship is delivered in your workplace on a one-to-one basis with your Employer/Assessor and Southport College Facilitate Weekly sessions in the College for further Practical Delivery. This will be assessed through the completion of a portfolio of evidence and an External End Point Assessment.
- Maths and English development will be delivered in the Classroom at Southport College on a flexible basis to suit the Apprentice and employer. If you have a Grade C or 4 in GCSE you will be exempt from Maths and English.
- You and your employer must demonstrate a commitment to off the job training to support completion of this apprenticeship

Qualifications gained

- Level 3 Chef de Partie
- Level 2 Functional Skills Maths and English (if required)

Progression to further study

- With additional training, you may be able to progress in your career to roles including Senior Chef de Partie, Sous Chef and Head Chef

Further details

Further details on this Framework can be found at:
www.afo.sscalliance.org

Who to contact

For more information about apprenticeships, funding and training, please contact our Business Development Team on 01704 392817 or email on employer@southport.ac.uk