



# CHEF DE PARTIE APPRENTICESHIP

A chef de partie is responsible for running a specific section of the kitchen such as fish, grill, sauté 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 3.

## 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  
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## OCCUPATION DUTIES

Duty	Description	KSBs
Duty 1	Prepare dishes and menu items using advanced preparation methods or a variety of basic methods combined in a complex manner in line with organisation brand standards and recipe specifications	K1 K2 K3 K4 K5 K6 K7 K8 K9 K10 K11 K12 K13 K23 K24 K25 K26 K27 K33 K34 S2 S3 S4 S5 S6 S7 S10 S13 S14 S15 B1 B2 B3 B4 B5 B6 B8
Duty 2	Cook dishes and menu items using advanced cooking methods or a variety of basic methods combined in a complex manner in line with organisation brand standards and recipe specifications	K1 K2 K3 K14 K15 K16 K17 K18 K19 K20 K21 K23 K24 K25 K26 K27 K33 K34 S2 S3 S4 S5 S6 S7 S10 S12 S13 S14 S15 B1 B2 B3 B4 B5 B6 B8
Duty 3	Finish dishes and menu items using advanced finishing methods or a variety of basic methods combined in a complex manner in line with organisation brand standards and recipe specifications	K1 K2 K3 K22 K23 K24 K25 K26 K27 K33 K34 S2 S3 S4 S5 S6 S7 S10 S12 S13 S14 S15 B1 B2 B3 B4 B5 B6 B8
Duty 4	Maximise yield and quality ensuring waste is minimised whilst working in a time bound environment	K2 K3 K4 K5 K6 K7 K8 K9 K10 K11 K12 K13 K14 K15 K16 K17 K18 K19 K20 K21 K22 K23 K24 K25 K26 K27 K32 K33 S2 S3 S4 S5 S6 S7 S12 S13 S14 S15 B1 B2 B3 B5
Duty 5	Contribute to reviewing and refreshing menus and dishes in line with business requirements and influencing factors	K1 K2 K3 K23 K24 K25 K26 K27 K28 K30 K32 K33 S1 S2 S4 S8 S9 S10 S12 B1 B2 B3 B5 B6 B7 B8
Duty 6	Oversee and supervise section staff to store,prepare, cook and finish all ingredients in line with organisation brand standards, quality and safety	K2 K3 K4 K5 K6 K7 K8 K9 K10 K11 K12 K13 K14 K15 K16 K17 K18 K19 K20 K21 K22 K23 K25 K26 K27 K28 K29 K30 K31 K33 K34 K35 S4 S5 S7 S8 S9 S10 S11 S12 S13 S14 S15 S16 B1 B2 B3 B4 B6 B7
Duty 7	Operate and oversee the use of technology and specialist kitchen equipment in the production of complex dishes and menu items	K2 K3 K4 K5 K6 K7 K8 K9 K10 K11 K12 K13 K14 K15 K16 K17 K18 K19 K20 K21 K22 K23 K26 K28 K29 K30 K31 K33 K34 K35 S2 S3 S4 S5 S7 S8 S10 S12 S13 S14 S15 S16 B1 B2 B3 B4 B5 B6
Duty 8	Coach and motivate team members positively to deliver high quality dishes and menu items	K25 K26 K27 K28 K29 K30 K31 K32 K33 K34 S5 S7 S8 S9 S10 S11 S12 S13 S14 S15 B1 B2 B3 B4 B5 B6 B7 B8
Duty 9	Liaise with internal and external stakeholders to build team and inter-team relations, influencing behaviours of team members both back and front of house	K25 K28 K29 K30 K31 K32 K33 K34 K35 S5 S8 S9 S10 S11 S12 S14 S15 S16 B1 B2 B3 B4 B5 B6 B7 B8
Duty 10	Improve competitiveness, business performance, revenue, profit margins and customer experience	K1 K2 K3 K23 K24 K25 K26 K27 K31 K32 K33 S1 S2 S4 S5 S7 S10 S11 S12 S13 S14 B1 B2 B3 B4 B5 B6 B7 B8
Duty 11	Monitor production in line with legislative regulations including protecting people's health safety and security	K24 K25 K26 K27 K34 K35 S5 S7 S9 S10 S13 S15 S16 B1 B2 B4 B6
Duty 12	Carry out risk assessments identifying and isolating matters of concern and ensure evaluation and reviewing is completed timely	K2 K24 K26 K27 K28 K34 K35 S2 S4 S5 S7 S15 S16 B1 B3 B6

## KSBs

Knowledge	
K1	How industry and food trends, customer preferences, seasonality, provenance and global environmental factors influence the development of dishes and menus
K2	How technology supports the development and production of complex dishes and menu items in the kitchen environment
K3	The principles of advanced food preparation and cooking; traditional and modern cuisine; taste; allergens; diet and nutrition to produce complex dishes and menu items that meet business and customer requirements
K4	Advanced preparation methods or a variety of basic methods combined in a complex manner for meat, poultry, game and offal dishes and menu items for example, hanging, skinning, plucking, checking for and removing shot, boning, stuffing, filling, tying, trussing, trimming, rolling, tenderising, chining, larding, barding, portioning, seasoning, marinating, ballantine, galantine, smoking (hot and cold)
K5	Advanced preparation methods or a variety of basic methods combined in a complex manner for fish dishes and menu items (including white fish round and flat, oily fish, exotic fish categories) and shellfish dishes and menu items including gutting, cleaning, descaling, skinning, trimming, filleting, removing bones, shelling, cutting, marinating, coating
K6	Advanced preparation methods, or a variety of basic methods combined in a complex manner, for vegetable dishes and menu items (including roots, bulbs, flower heads, fungi, seeds and pods, tubers, leaves, stems, vegetable fruit categories) dishes and menu items including washing, peeling, chopping, slicing, trimming, grating, turning, combining further ingredients
K7	Advanced preparation methods, or a variety of basic methods combined in a complex manner, for vegetable protein (for example, soya, Quorn, seitan, tofu) dishes and menu items including rehydrating, chopping, slicing, trimming, grating, combining further ingredients
K8	Advanced preparation methods for sauces, or a variety of basic methods combined in a complex manner, (for example, compound butter, beurre manié, cold roux, emulsified, cream thickened, white/brown sauce derivatives, reduced) including weighing, measuring, chopping, roux, skimming, passing, straining, blending, whisking, clarifying, reducing, chilling, addition of a liaison, puréeing
K9	Advanced preparation methods for soups or a variety of basic methods combined in a complex manner (for example, consommé, bisque, chowder, velouté, cold) including weighing, measuring, chopping, roux, skimming, passing, straining, blending, whisking, clarifying, reducing, chilling, addition of a liaison, puréeing
K10	Advanced preparation methods for dough and batter products (including laminated and fermented), or a variety of basic methods combined in a complex manner, including weighing, measuring, sieving, mixing, kneading, proving, knocking back, shaping, laminating, folding
K11	Advanced preparation methods for paste products, or a variety of basic methods combined in a complex manner, (including short, sweet, suet, choux, puff, flaky, sable, hot water, convenience) including weighing, measuring, sifting, rubbing in, kneading, creaming, resting, aerating, conditioning/chilling, piping, laminating, rolling, folding, lining, moulding, trimming
K12	Advanced preparation methods for hot, cold and frozen desserts, or a variety of basic methods combined in a complex manner, (for example, ice-cream / sorbet-based, mousse, soufflés, egg-based set, bavarois, hot sponge-based, fruit-based, paste-based) including, sieving, mixing, creaming, aeration, adding flavours/colours, puréeing, combining, use of moulds, combining
K13	Advanced preparation methods for biscuits, or a variety of basic methods combined in a complex manner, (for example, tuiles, sable, Viennese, Japonaise, Dutch), advanced preparation methods for cakes and sponges (for example, sugar batter, flour batter, melted method, fatless sponge, separated egg method, whole egg foams, aerated egg white method, scones) or a variety of basic methods combined in a complex manner including weighing, measuring, creaming, beating, whisking, folding, rubbing in, greasing, glazing, portioning, piping, shaping, filling, rolling, lining, spreading, smoothing, mixing, stacking, coating, slicing
K14	Advanced cooking methods for meat, poultry, game and offal dishes and menu items, or a variety of basic methods combined in a complex manner, including searing, grilling, griddling, frying (deep, shallow, sauté and stir), braising, stewing, baking, roasting, pot roasting, steaming, boiling, poaching, bain-marie, sous-vide, en papillote, spatchcock, smoking, confit, combination
K15	Advanced cooking methods for fish and shellfish dishes and menu items, or a variety of basic methods combined in a complex manner including frying (deep, sauté and shallow), grilling, poaching, baking, steaming, stewing, boiling, en papillote, sous-vide, confit, smoking, ceviche, combination
K16	Advanced cooking methods for vegetables dishes and menu items, or a variety of basic methods combined in a complex manner and vegetable protein dishes and menu items including blanching, boiling, roasting, baking, grilling, braising, frying (deep, shallow and stir), steaming, stewing, confit, sous-vide, smoking, pickling, ceviche, combination

## KSBs

Knowledge	
K17	Cooking methods for advanced sauces and soups, or a variety of basic methods combined in a complex manner, including boiling, simmering, reducing, thickening, flavouring, addition of a liaison
K18	Cooking methods for advanced dough and batter products, or a variety of basic methods combined in a complex manner including baking and frying
K19	Cooking methods for advanced paste products, or a variety of basic methods combined in a complex manner, including baking, combination cooking
K20	Cooking method for advanced biscuits, cakes and sponges or a variety of basic methods combined in a complex manner, (for example, sugar batter, flour batter, melted method, fatless sponge, separated egg method, whole egg foams, aerated egg white method, scones) - baking
K21	Cooking methods for advanced hot, cold and frozen desserts, or a variety of basic methods combined in a complex manner, including, poaching, baking, boiling, steaming, deep frying, bain-marie, microwaving
K22	Advanced finishing methods for all food groups including resting, garnishing, adding sauce, dressing, glazing, gratinating, piping, icing, filling, decorating, dusting, dredging, decorating, moulding, de-moulding, cooling, stacking, portioning, cutting, sprinkling, lattice, quadrillage, scoring and why each method is applied
K23	How traditional, classical and modern skills and techniques, culinary science and contemporary styles affect the advanced preparation, cooking and finishing methods of the complex dishes and menu items
K24	How to maximise yield and quality, and minimise wastage of ingredients and other resources
K25	Problem-solving techniques when maintaining standards whilst working in a challenging, time bound environment
K26	The food safety practices and procedures to ensure the safe preparation and cooking of food
K27	What to look for in ingredients and how to handle and store them to maintain quality, in line with food safety legislation
K28	How to brief, coach and motivate others positively to deliver quality dishes and menu items
K29	Their role in building teams and inter-team relationships, and how to influence behaviours of team members both back and front of house
K30	How to work with people from a wide range of backgrounds
K31	The methods available (for example, instructor-led, virtual, web-based, coaching, discussion, simulation and role-play) and importance of, training and development to maximise the performance of self and team
K32	How the business strategy, customer profile, culture and constraints influence the development of creative, profitable, and competitive menus
K33	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
K34	The relevant legislation regulations and responsibilities pertinent to this occupation
K35	The principles of risk assessment and how to identify, plan for and minimise risks to the service and operation
Skills	
S1	Review and refresh menus and dishes in line with business requirements and influencing factors
S2	Use technology in line with business procedures and guidelines to achieve the best result
S3	Use a range of advanced preparation and cooking skills and techniques to prepare, cook and finish complex dishes and menu items in line with business requirements
S4	Use standard operating procedures which reflect the most appropriate methods for maximising yield and minimising waste when producing quality dishes and menu items in line with business requirements
S5	Prioritise tasks, directing others as appropriate, and ensuring they are completed timely and to the required standard
S6	Prepare, cook and finish 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
S7	Ensure ingredients are stored, prepared, cooked and presented to deliver a quality product that is safe for the consumer
S8	Brief, coach and motivate others to produce high quality dishes and menu items which are delivered on time and to standard
S9	Work collaboratively across the team and with colleagues in other parts of the organisation, identifying and dealing with problems constructively to drive a positive outcome
S10	Use methods of communication that achieves the desired result and demonstrates a flexible customer centric culture
S11	Develop own skills and knowledge, and those of the team, through training and experiences



## KSBs

Skills	
S12	Apply techniques that help improve competitiveness, business performance, revenue, profit margins and customers' experience
S13	Monitor the use of ingredients and other resources, yield, wastage and portion sizes to control costs
S14	Use sustainable working practices and encourage and support others to do the same
S15	Comply with legal requirements and inspire confidence by maintaining the safety and security at all times
S16	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
Behaviours	
B1	Be solution focused to achieve the required outcome
B2	Support colleagues, customers and the business
B3	Promote efficient ways of working to the team
B4	Remain calm under pressure to deliver the required outcomes
B5	Be commercially aware in approach to all aspects of work
B6	Advocate the importance of working safely and legally in the best interest of all people
B7	Commit to and reflect on own and team professional development and learning
B8	Promote a customer centric culture



# 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 three 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:



### Observation with Questions

An observation with questions involves an independent assessor observing an apprentice undertaking work as part of their normal duties in the workplace and asking questions. This allows for a demonstration of the KSBs through naturally occurring evidence. The observation must be of an apprentice completing their usual work and simulation is not permitted. Apprentices must be observed by the independent assessor completing work under normal working conditions.

The rationale for this assessment method is: The occupation involves practical activity such as preparing cooking and finishing complex dishes while overseeing a section of the kitchen and is best assessed through observation; it would be difficult to replicate the working environment in any other valid way and employers would doubt the occupational competence of an individual not assessed in this way.



### Professional Discussion Underpinned by a Portfolio of Evidence

A professional discussion is a two-way discussion which involves both the independent assessor and the apprentice actively listening and participating in a formal conversation. It gives the apprentice the opportunity to make detailed and proactive contributions to confirm their competency across the KSBs mapped to this method.

The rationale for this assessment method is: To allow knowledge, skills and behaviours which may not naturally occur in every workplace or may take too long to observe to be assessed and the assessment of a disparate set of knowledge, skills and behaviours. It includes a portfolio of evidence which supports the apprentice when discussing the application of knowledge, skills and behaviours.



### Knowledge Test

The knowledge test is a controlled assessment which consists of a series of questions in which apprentices are asked to provide a response.

The rationale for this assessment method is: The knowledge test is an accurate method of testing the apprentice's underpinning knowledge that may not be naturally occurring in other assessment methods. This method confirms knowledge of safety, ingredient, nutritional and supervisory methodologies essential to this occupation.



### Completion

An Independent end point assessor confirms that each assessment element has been completed. The overall grade is determined by the independent end point assessor based on the combination of performance in all assessment activities. Grades are: Pass/Fail/Distinction. 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.**

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