



Chef de Partie

Course Overview

- ◆ This apprenticeship programme includes learning about the role of a senior culinary chef within the kitchen, as the chef de partie is responsible for running a specific section of the kitchen.
- ◆ The apprentice will develop the skills and knowledge required to manage a small team of workers to ensure they keep their section organised, so that dishes go out on time and the work area remains clean and tidy.
- ◆ They will learn to work independently, as they may be the only person in their section.
- ◆ Students will manage a station and can be known as a section chef, as the chef de partie reports to the senior chef and plays a very important role within any kitchen.
- ◆ Some of the core competencies the apprentice will learn include: supporting the development of and contributing to reviewing and refreshing menus and dishes in line with business requirements and influencing factors, using available technology in line with business procedures and guidelines to achieve the best result, knowing how to produce dishes and menu items to standard whilst working in a challenging, time-bound environment, knowing the food safety practices and procedures to ensure the safe preparation and cooking of food and ensuring ingredients are stored, prepared, cooked and presented to deliver a quality product that is safe for the consumer.

Who is it aimed at?

It's open to all ages - not just school or college leavers, employed adults are eligible too. The course is for anyone interested in the following job roles:

- ◆ Chef de Partie
- ◆ Senior Chef
- ◆ Pastry Chef de Partie
- ◆ Head Chef

These roles will vary between the kitchen departments of various small, medium and large organisations.

Duration

- ◆ This apprenticeship takes approximately 18 months for the apprentice to fully complete.

How is this apprenticeship delivered?

- ◆ As part of this apprenticeship programme, the apprentice will spend four days in the workplace and one day at college where they will undertake classroom training, portfolio building and will perform practical related projects.

Entry requirements

- ◆ Employers set their own entry specification but the apprentice will complete Maths and English functional skills if they did not achieve GCSE grade 4 or above.

Off-the-job funding rule

- ◆ The funding rules state that 20% of the apprentice's time must be spent completing off-the-job training, this may include different activities and is measured over the course of the apprenticeship.
- ◆ Apprentices will be required to undertake the equivalent of a day's training to meet this funding rule. This could be either attending BCoT, shadowing another department/role, online learning, or manufacturer training and will be fully documented in their portfolio.

Progression opportunities

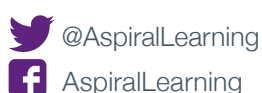
- ◆ Upon completion of the apprenticeship, with the transferable skills gained, the apprentice can progress further and apply their knowledge within various senior chef roles across many sectors.
- ◆ The apprentice may also progress their training further and undertake relevant qualifications related to their role in the workplace.

Did you know?

- ◆ An apprentice can be a new or existing employee.
- ◆ Apprenticeships are open to anyone living in England over the age of 16 and not in full-time education.
- ◆ Apprenticeship programmes can go up to degree level.
- ◆ BCoT is one of the largest providers of apprenticeships in the region. We work with large and small employers across all industry sectors.
- ◆ BCoT is in the top 30% of colleges nationally for timely achievement of apprenticeships for all ages and levels - National Achievement Rate Tables 2017/18.

Get in touch

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