Chef De Partie Apprenticeship Standard



Apprenticeship

If you have a real passion or are interested in furthering your knowledge, skills and career in the hospitality industry, then this course is for you.

The Chef de Partie Level 3 apprenticeship is for learners working in a wide range of hospitality settings across the service and commercial sectors.

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 dishes go out on time and the work area remains clean and orderly, for example, sauces, pastries or fish. 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.

The learning journey of any chef will vary from one chef to the next but should always allow an apprentice to understand and have experience in managing other and producing food items in line with organisational specification in order to progress to any future senior chef role.

State of the art facilities, expert staff and fantastic industry links are all utilised to offer an exciting and dynamic experience.



Scan the QR Code for full course description, assessment and progression options from this course

ENTRY REQUIREMENTS

Employers will set their own entry requirements in order to start on this apprenticeship however, you must be prepared to work towards a level 2 functional skills qualification in English and maths. You will require a relevant level 2 qualification.











Find out more and apply online



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LOCATION & NEXT START DATE(S)

Cornwall College Camborne - As required Cornwall College Camborne - As required





LEVEL	DURATION
Level 3	1-2 Years
ATTENDANCE	FEES
Work-based	Tuition Fees: £0.00

Fees apply to adults and HE students only. Only the most common fees scenario is shown. Actual fees may vary depending on your personal situation. Please contact us for further information. Courses listed on this website are indicative of the subject, nature and level of study. The College reserves the right to alter specific qualifications titles, awarding bodies and levels of qualification, which can change in year. Any cost may also vary, based on personal funding eligibility. The Cornwall College Group reserves the right to withdraw any course listed at any time.



Join us for a campus tour, meet our dedicated team, and get all your questions answered. Scan the QR code to register for our next Open Event or Taster Day.











Find out more and apply online

