



## Chef de Partie Advanced Apprenticeship

This course is suitable for those interested in a career in catering, the course has been written by industry experts ensuring that those who complete this course will be fully trained in all areas of their future career.

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.

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.

### □ Ideal if

You have completed the 'Commis Chef Apprenticeship' and would like to progress further.

This course is perfect for those already working in the catering industry and would like to further their knowledge.

### □ You'll need

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.

### □ You'll learn

The overall apprenticeship training provision focuses on enhancing the learner's ability to practice specialist industry skills and to consistently demonstrate appropriate levels of competence. This is delivered with the ongoing support of our dedicated team members, offering guidance to both the learner and the employer.

You'll progress through the core modules including Culinary, Food Safety, People and Business.

### Key facts

**Course title:**  
Chef de Partie Advanced Apprenticeship

**Locations:**  
Cornwall College Camborne,  
Cornwall College St Austell

**Start date:**  
September 2020, September 2020

**Course length:**  
1-2 years

## □ Expect

You'll be assessed on your Knowledge and Understanding (Know it), on your Skills (Show it) and your behaviours (Live it).

The apprenticeship is primarily undertaken at the learner's workplace, with college attendance through block or day release.

## □ You'll love

Developing your skills and knowledge through training and hands on experience - while getting paid.

## □ You'll go on to

On successful completion you can continue to commence work in the industry using your practical skills or explore further opportunities in a senior chef role.

## Choose from these course options

Course Title	Location	Start	Length
Chef de Partie Apprenticeship	Cornwall College Camborne	September 2020	1-2 years
Chef de Partie Apprenticeship	Cornwall College St Austell	September 2020	1-2 years