



Chef de Partie Apprenticeship



Level 3



22 months

A Chef de Partie prepares and cooks complex dishes, oversees a kitchen section, and supervises team members in food preparation, storage, and cooking to support the kitchen's culinary operations.



Apprenticeship overview

This occupation is found across hospitality sectors including restaurants, hotels, care homes, military, and cruise ships. A Chef de Partie prepares and cooks complex dishes while overseeing a specific kitchen section, such as pastry, fish, or butchery. They supervise team members in receiving, storing, cooking, and finishing food, ensuring high standards of hygiene and food safety. They contribute to menu development, manage food quality and waste, and help deliver excellent customer experiences that drive business success. Chefs de Partie organize small teams or work independently, often working unsociable hours, and report to senior chefs.



Typical job roles

Chef De Partie
Line Chef
Section Chef

Why choose an apprenticeship for your business?

The benefits, in brief:

- Retrain and upskill your current team
- Fill skill gaps and expand your workforce
- Diversify your team and bring in fresh ideas

Why choose us?

- We are one of the biggest apprenticeship providers in the region
- We are funding experts and can help you get the maximum benefit of government funding available to you
- We will support you as an employer and your apprentice throughout the apprenticeship journey

Interested?

**We welcome your enquiries.
Contact us below:**



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