

# Employer Occupational Brief

A guide to apprenticeship training and on-programme assessment



**Chef de partie**

**February 2016**

## Overview of the job role

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.

This employer occupational brief is designed to bring context and expand upon the standard to assist employers and education and training providers to develop the 'on-programme' elements of an apprenticeship. It should be read in conjunction with the assessment plan to ensure full coverage of the requirements is incorporated into the learning and development phase. The statements below are designed to guide and provide examples in a general environment, additional contextualisation will often be necessary to ensure brand/organisational standards are being met.

The detail behind the standard:

	<b>Knowledge 'Know it'</b>	<b>Skills 'Show it'</b>	<b>Behaviours 'Live it'</b>
<b>Culinary</b>	<p><b>Identify how industry and food trends, customer preferences, seasonality, provenance and global environmental factors influence the development of dishes and menus</b></p> <ul style="list-style-type: none"> <li>• Know the provenance of produce used</li> <li>• Understand seasonality fully</li> <li>• Explain customer demands for seasonal dishes</li> <li>• State what sustainability is and how it effects food trends</li> <li>• Know the customer profiles</li> <li>• Knowledge of environmental factors affecting dishes and menus</li> </ul>	<p><b>Support the development of and contribute to reviewing and refreshing menus and dishes in line with business requirements and influencing factors</b></p> <ul style="list-style-type: none"> <li>• Suggest new ingredients for dishes</li> <li>• Consider the skills of the team members when reviewing menus and dishes</li> <li>• Attend menu development meetings</li> <li>• Contribute new ideas for menus when required</li> </ul>	<p><b>Is proactive in researching and developing own skills and knowledge of industry and food trends and other influencing factors</b></p> <ul style="list-style-type: none"> <li>• Keep up to date with knowledge of local, national and international food trends</li> <li>• Develop own ideas through research on social media platforms/forums and industry publications</li> <li>• Complete any training required or sourced to enhance personal skills</li> </ul>
	<p><b>Determine how technology supports the development and production of dishes and menu items in own kitchen</b></p> <ul style="list-style-type: none"> <li>• Understand technology applications within own organisation</li> </ul>	<p><b>Use available technology in line with business procedures and guidelines to achieve the best result</b></p> <ul style="list-style-type: none"> <li>• Ensure that technology is used as per manufactures instructions or as trained by self and team members</li> </ul>	<p><b>Use technology and equipment responsibly following reporting procedures and use training and supervision to ensure safe use of equipment</b></p> <ul style="list-style-type: none"> <li>• Use technology safely, efficiently and confidently</li> </ul>

	<ul style="list-style-type: none"> <li>• Define how they assist in improving the process of development of dishes and menus</li> <li>• Technology to include: Equipment Social media and apps Software for training and SOP's Stock control and ordering</li> </ul>	<ul style="list-style-type: none"> <li>• Supervise the correct use of technology with team members appropriately when cooking menu items</li> </ul>	<ul style="list-style-type: none"> <li>• Encourage team members to keep up to date with current technology and its uses.</li> <li>• Keep up to date with current technology applications through social media platforms and forums and trade publications</li> <li>• Suggest opportunities to improve the use of technology in the kitchen</li> </ul>
	<p><b>Understand the principles of food preparation and cooking; traditional and modern cuisine; taste; allergens; diet and nutrition to produce dishes and menu items that meet business and customer requirements</b></p> <ul style="list-style-type: none"> <li>• Knowledge of traditional and modern food preparation methods in relation to the food groups below</li> <li>• State traditional and modern types of cuisine and the related cooking methods as per the food groups below</li> <li>• Understand and be able to explain the key allergens and</li> </ul>	<p><b>Demonstrate a range of advanced craft preparation and cooking skills and techniques to develop and produce quality dishes and menu items in line with business requirements</b></p> <ul style="list-style-type: none"> <li>• Ensure self and team members follow recipe specifications to prepare, cook and serve dishes and menu items on time to a consistent standard</li> <li>• Bring individual components together to produce a balanced plate with reference to nutrition, flavour and accompaniments</li> <li>• Cover the food groups, preparation and cooking methods as found below</li> </ul>	<p><b>Show commitment to developing skills and knowledge; trying and improving new ingredients and dishes; practicing and reflecting on a different preparation and cooking techniques</b></p> <ul style="list-style-type: none"> <li>• Use own development plan to increase skills and knowledge</li> <li>• Work with other team members to support their development</li> <li>• Work with a mentor to be confident of making recommendations, trying out new skills and developing recipe ideas</li> </ul>

	<p>symptoms by customers if affected</p> <ul style="list-style-type: none"> <li>• Explain how different foods and tastes compliment each other in dishes</li> <li>• Knowledge of different diets and nutrition and how they are recognised in the menus and dishes</li> </ul>	<ul style="list-style-type: none"> <li>• Support team members where appropriate on preparation and cooking methods to produce dishes</li> </ul>	<ul style="list-style-type: none"> <li>• Carry out research on new ingredients, preparation and cooking methods</li> <li>• Regularly evaluate ingredients, preparation and cooking methods in relation to the business</li> </ul>
	<p><b>Understand, for each of the food groups below, the preparation, cooking and finishing methods used to produce advanced dishes. Preparation, cooking and finishing methods to include (as appropriate to each food group) construction, traditional, classical and modern skills and techniques, culinary science and contemporary styles, including the effects of preparation, cooking and finishing methods on the end product:</b></p> <ul style="list-style-type: none"> <li>• <b>meat, poultry and game, including associated products such as terrines, pates and sausages</b></li> <li>• <b>fish and shellfish dishes and products such as quenelles, mousselines and panadas</b></li> </ul>	<p><b>Demonstrate advanced skills and techniques in producing the following to dish and / or recipe specifications:</b></p> <ul style="list-style-type: none"> <li>• <b>meat, poultry and game dishes</b></li> <li>• <b>fish and shellfish dishes</b></li> <li>• <b>vegetable and vegetarian dishes</b></li> <li>• <b>dough and batter products</b></li> <li>• <b>hot, cold and frozen desserts</b></li> <li>• <b>biscuits, cakes and sponges</b></li> <li>• <b>Paste and patisserie products</b></li> </ul> <ul style="list-style-type: none"> <li>• Demonstrate skills and techniques as listed in the food groups below</li> </ul>	<p><b>Produce dishes and associated products that show skills, imagination and flair</b></p> <ul style="list-style-type: none"> <li>• Display a passion for producing dishes to exacting standards and instill this in the team where applicable</li> <li>• Always looks for where a dish can be improved</li> </ul>

	<ul style="list-style-type: none"> <li>• <b>vegetables and vegetarian dishes, including vegetarian protein sources and specific dietary considerations and needs</b></li> <li>• <b>dough and batter products, including fermented dough and batter products</b></li> </ul> <p><b>hot, cold and frozen desserts</b></p> <p><b>biscuits, cakes and sponges</b></p> <p><b>paste and patisserie products</b></p> <ul style="list-style-type: none"> <li>• Knowledge of all preparation, cooking and finishing methods of food groups as listed below</li> <li>• Know the quality points of all preparation, cooking and preparation methods</li> </ul>	<ul style="list-style-type: none"> <li>• Encourage team members to display advanced skills and techniques</li> </ul>	
	<p><b>Identify how to maximise yield and quality, and minimise wastage of ingredients and other resources</b></p> <ul style="list-style-type: none"> <li>• Explain yield and how to adapt recipes whilst maintaining quality</li> <li>• State the reasons for minimising wastage of ingredients</li> <li>• Know the quality of ingredients required for dishes and menu items</li> </ul>	<p><b>Develop and use effective plans which reflect the most appropriate methods for maximising yield and minimising waste when producing quality dishes and menu items in line with business requirements</b></p> <ul style="list-style-type: none"> <li>• Work with colleagues to complete clear recipes to maximise yield of dishes and menu items and to ensure wastage is minimised</li> </ul>	<p><b>Promote efficient ways of working to the team</b></p> <ul style="list-style-type: none"> <li>• Work resourcefully at all times and encourage team members to do the same</li> <li>• Monitor working practices of team members</li> <li>• Keep up to date with yield and wastage concerns and issues within the business</li> </ul>

	<ul style="list-style-type: none"> <li>Describe other resources that can affect the profitability of a business and how to encourage team members to use them efficiently</li> </ul>	<ul style="list-style-type: none"> <li>Encourage and support team members to follow recipes closely at all times</li> <li>Monitor team members use of resources and minimising waste whilst producing dishes and menu items</li> <li>Maintain any documentation completed by self and team members</li> <li>Encourage team members to recycle where possible</li> </ul>	<ul style="list-style-type: none"> <li>Be confident in dealing with team members that are being wasteful</li> </ul>
	<p><b>Know how to produce dishes and menu items to standard whilst working in a challenging, timebound environment</b></p> <ul style="list-style-type: none"> <li>Explain strategies that support working in a pressured environment</li> <li>Know what the service delivery standards are in your workplace</li> <li>State how to support team members who require assistance</li> </ul>	<p><b>Work methodically handling many tasks at once, directing others as appropriate, and ensuring they are completed at the right moment and to the required standard</b></p> <ul style="list-style-type: none"> <li>Ensure that service delivery times and standards are maintained consistently</li> <li>Encourage team members to work efficiently and effectively to ensure the required standards are met</li> <li>Support team members who still require development in time management of preparing and cooking dishes and menu items</li> <li>Request support in your area of responsibility if required to maintain</li> </ul>	<p><b>Remain calm under pressure to deliver the required outcome</b></p> <ul style="list-style-type: none"> <li>Be proactive to develop techniques that support working under pressure</li> <li>Be confident in dealing with team members calmly when standards are not being met</li> </ul>

		service delivery standards of quality and timings	
<b>Food Safety</b>	<p><b>Know the food safety practices and procedures to ensure the safe preparation and cooking of food</b></p> <ul style="list-style-type: none"> <li>• Explain the importance of following current food safety legislation in relation to food preparation and cooking</li> <li>• Know and understand own responsibility for food safety practices and procedures in relation to food preparation and cooking</li> <li>• State responsibility for team members in relation to food safety practices and procedures</li> <li>• Know all procedures in relation to cleaning and related documentation</li> <li>• Explain the importance of following correct cleaning procedures when preparing and cooking food</li> </ul>	<p><b>Prepare, cook and present 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 are followed and recorded</b></p> <ul style="list-style-type: none"> <li>• Follow current food safety guidelines at all times when preparing, cooking and presenting food</li> <li>• Display high levels of personal hygiene to other team members</li> <li>• Ensure all documentation is completed in relation to all food safety practices and procedures</li> <li>• Monitor team member's practices in relation to food safety to minimise risks of cross contamination</li> </ul>	<p><b>Take responsible decisions that support high standards of food safety practices</b></p> <ul style="list-style-type: none"> <li>• Lead by example in all areas of food safety when preparing, cooking and presenting food</li> <li>• Display high standards of personal hygiene at all times</li> <li>• Be confident in correcting team members when an unsafe practice has been identified that risks cross contamination</li> <li>• Support team members in achieving high standards of food safety practices and procedures</li> <li>• Keep up to date with food safety legislation</li> </ul>

	<ul style="list-style-type: none"> <li>• Describe current food safety regulations on times and temperatures when preparing and cooking food</li> <li>• Know what documentation must be completed on times and temperatures for preparing and cooking food</li> <li>• Explain what a food safety management system is and its relevance in ensuring safe practices and procedures when preparing and cooking food</li> <li>• Know and understand what training the team members are required to undertake in relation to safe food preparation and cooking</li> <li>• Define 'due diligence'</li> </ul>	<ul style="list-style-type: none"> <li>• Assist in developing team members safe food practices where needed</li> <li>• Correct team members who are displaying unsafe practices</li> </ul>	<p>developments through social media platforms and forums, trade publications and other outlets</p>
	<p><b>Know what to look for in ingredients and how to handle and store them to maintain quality, in line with food safety legislation</b></p>	<p><b>Ensure ingredients are stored, prepared, cooked and presented to deliver a quality product that is safe for the consumer</b></p>	<p><b>Use a considered approach to managing ingredients to maintain their quality and safety</b></p> <ul style="list-style-type: none"> <li>• Ensure that all ingredients in your section are stored and</li> </ul>

	<ul style="list-style-type: none"> <li>• Describe the quality points to look for in the main food groups when accepting a delivery</li> <li>• Know and understand own role in ensuring food deliveries follow current food safety legislation guidelines</li> <li>• Explain current guidelines on the different types of food storage and how this is monitored</li> <li>• Know all the documentation relating to food storage and how this is completed and monitored</li> </ul>	<ul style="list-style-type: none"> <li>• Take in deliveries of all the main food groups and store them correctly</li> <li>• Ensure all documentation is completed and stored correctly</li> <li>• Support team members on taking in deliveries and storing food correctly and safely</li> <li>• Prepare, cook and present food correctly according to organisational standards</li> <li>• Monitor team members when they are preparing, cooking and presenting food to ensure safe practices are being followed</li> </ul>	<p>handled effectively to maintain their quality</p> <ul style="list-style-type: none"> <li>• Lead by example when managing ingredients</li> <li>• Encourage team members to follow high standards when handling ingredients</li> </ul>
<b>People</b>	<p><b>Know how to brief, coach and motivate others positively to deliver high quality dishes and menu items</b></p> <ul style="list-style-type: none"> <li>• Explain the importance of carrying out an effective and efficient briefing session with team members</li> <li>• Know how to carry out an effective and efficient briefing session with team members</li> </ul>	<p><b>Brief, coach and motivate others to produce high quality dishes and menu items which are delivered on time and to standard</b></p> <ul style="list-style-type: none"> <li>• Demonstrate carrying out effective and efficient briefings</li> <li>• Show how you are able to coach your team members to improve their skills and knowledge</li> </ul>	<p><b>Challenge personal methods of working and seek methods for improvement, recognising the impact that personal performance has on achieving efficient and effective results</b></p> <ul style="list-style-type: none"> <li>• Be proactive in seeking out new opportunities to improve own skills and knowledge</li> </ul>

	<ul style="list-style-type: none"> <li>• Know the dishes and menu items and the standard to which they need to be delivered</li> <li>• State current coaching methods and explain how they could be used in a kitchen</li> <li>• State common motivation theories and how to relate them to working in a kitchen</li> <li>• Explain the importance of a motivated team</li> </ul>	<ul style="list-style-type: none"> <li>• Encourage team members to strive for excellence in producing dishes</li> <li>• Ensure all dishes are produced to the required standard within the required time</li> <li>• Support team members when needed to ensure standards are adhered to</li> <li>• Feedback to team members at appropriate times</li> <li>• Encourage team members interest and enthusiasm in producing high quality dishes and menu items</li> </ul>	<ul style="list-style-type: none"> <li>• Evaluate own methods of working</li> <li>• Consistently strive for high personal high standards to achieve results</li> <li>• Approach all tasks with a commitment to excellence</li> </ul>
	<p><b>Understand own role in building teams and interteam relationships, and how to influence behaviours of team members both back and front of house</b></p> <ul style="list-style-type: none"> <li>• Know how to communicate with team members effectively</li> <li>• Explain the different roles in a team</li> <li>• Describe how to build a high achieving team</li> </ul>	<p><b>Maintain harmony across the team and with colleagues in other parts of the organisation, identifying and dealing with problems constructively to drive a positive outcome</b></p> <ul style="list-style-type: none"> <li>• Work effectively and efficiently at all times to ensure standards are met</li> <li>• Share information and knowledge with the team</li> </ul>	<p><b>Be solution focussed to achieve the required outcome and support positive, open communications that help achieve the best result for colleagues, customers and the business</b></p> <ul style="list-style-type: none"> <li>• Lead by example when communicating with own team and other team members</li> <li>• Display a 'can do' positive attitude when faced with a problem</li> </ul>

	<ul style="list-style-type: none"> <li>• State how own role fits into the organisation</li> <li>• Describe how teams work together effectively and efficiently</li> <li>• Explain how by influencing behaviours this can effect team relationships</li> <li>• Know levels and content of communication required for other teams</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstrate how you develop effective and positive working relationships</li> <li>• Display a professional conduct when dealing with problems</li> <li>• Lead by example through covering for others and remaining flexible in own role in relation to rota requirements</li> <li>• Demonstrate astute decision making when required in order for standards to continue to be met</li> <li>• Be quick thinking in identifying issues in the team and solve them as positively as possible</li> <li>• Reflect on problems to see how they could have been dealt with more effectively with a more positive outcome for all involved</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstrate a desire to always yearn for achieving the very best for colleagues, customers and the business</li> <li>• Consider logical solutions to problems by being open and lateral in thinking</li> <li>• Be open to others having the best solution to solving a problem</li> </ul>
	<p><b>Understand how to work with people from a wide range of backgrounds and cultures and recognise how local</b></p>	<p><b>Use effective methods of communication and operate in a fair and empathic manner that achieves the desired result and demonstrates a flexible customer centric culture</b></p>	<p><b>Promote a fair, non-discriminatory and equal working environment, actively listen and empathise with other peoples' point of view and respond politely</b></p>

	<p><b>demographics may impact on the product range of the business</b></p> <ul style="list-style-type: none"> <li>• Know your local demographics and customer profiles</li> <li>• Explain what diversity and equality mean and how they are put into practice in the organisation</li> <li>• Describe how to communicate appropriately with team members from all backgrounds</li> <li>• Consider how different types of customers can effect your product ranges</li> </ul>	<ul style="list-style-type: none"> <li>• Communicate effectively using the most appropriate and successful methods</li> <li>• Be considerate of team members backgrounds and situations</li> <li>• Adapt communication to the needs of the team member</li> <li>• Explain to team members how decisions made are always with the customer at the heart</li> <li>• Demonstrate flexibility in own job role</li> <li>• Be prepared to take difficult decisions when necessary for the good of the organisation and customer</li> </ul>	<ul style="list-style-type: none"> <li>• Be understanding of team members situations</li> <li>• Be patient when listening and sympathise where appropriate</li> <li>• Practice clear communication at all times</li> <li>• Be proactive at finding out about your team members to understand them more effectively</li> <li>• Be seen to not favour certain team members</li> <li>• Ensure all tasks are equally distributed in type, time and difficulty</li> </ul>
	<p><b>Understand the methods available and importance of training and development to maximise the performance of self and team</b></p> <ul style="list-style-type: none"> <li>• State the importance of training and development</li> </ul>	<p><b>Actively develop own skills and knowledge, and those of the team, through training and experiences</b></p> <ul style="list-style-type: none"> <li>• Work with colleagues to identify gaps in knowledge and skills</li> <li>• Give and receive feedback constructively in order to develop skills and knowledge</li> </ul>	<p><b>Take ownership and responsibility for own learning and development, as well as that of the team, provide, welcome and act on feedback to improve own performance</b></p> <ul style="list-style-type: none"> <li>• Be proactive in gathering feedback on own</li> </ul>

	<ul style="list-style-type: none"> <li>• Explain the opportunities available in the organisation for self and team</li> <li>• Describe how training and development can maximise performance of both the team and self</li> </ul>	<ul style="list-style-type: none"> <li>• Support team members in training activities</li> <li>• Identify own areas of development and seek out training opportunities</li> <li>• Reflect, review and evaluate training activities to assess the impact of them on self and team</li> <li>• Demonstrate progress on personal development plan</li> <li>• Take part in the organisation's performance management procedures where applicable</li> </ul>	<p>performance from peers and team members working above</p> <ul style="list-style-type: none"> <li>• Keep a personal development plan up to date and continually review and evaluate the activities on it</li> <li>• Be positive about all training opportunities that the team are taking part in and support as much as possible</li> <li>• Keep up to date with all training opportunities through internal and external communications and platforms.</li> </ul>
<b>Business</b>	<b>Identify how the business strategy, customer profile, culture and constraints influence the development of creative, profitable and competitive menus</b>	<b>Use techniques that help improve competitiveness, business performance, revenue, profit margins and customers' experience</b> <ul style="list-style-type: none"> <li>• Develop knowledge of competitors menus</li> </ul>	<b>Demonstrate a keen business sense, producing dishes and menu items in line with business and customer requirements</b> <ul style="list-style-type: none"> <li>• Be consistent in preparing dishes and menu items</li> </ul>

	<ul style="list-style-type: none"> <li>• Know what the business strategy, vision and objectives of the organisation are</li> <li>• Explain what a customer profile is and how they can be used effectively when developing menus</li> <li>• Describe what 'culture' means in an organisation</li> <li>• Know how develop menus that are creative, profitable and competitive</li> <li>• Understand your competition locally</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstrate a willingness to achieve targets</li> <li>• Share information and knowledge with team members in order for them to understand the targets and objectives of the organisation</li> <li>• Gather feedback from customers through appropriate channels on their experiences</li> <li>• Motivate team members to achieve profit margins on food through efficient working practices</li> <li>• Ensure team members are following recipe specifications and preparing menu items in accordance with organisational standards</li> </ul>	<ul style="list-style-type: none"> <li>• Take an interest in the menus and how they are put together to fulfil business and customer needs</li> <li>• Be proactive in seeking out information on financial targets</li> </ul>
	<p><b>Understand 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</b></p>	<p><b>Contribute to the costing of dishes, monitor the use of ingredients and other resources, yield, wastage and portion sizes to control costs</b></p> <ul style="list-style-type: none"> <li>• Demonstrate how you have personally or with a team member</li> </ul>	<p><b>Be financially aware in approach to all aspects of work</b></p> <ul style="list-style-type: none"> <li>• Take an interest in readily available financial data relating to area of responsibility</li> </ul>

	<ul style="list-style-type: none"> <li>• Know the organisation's financial targets, profit margins and key performance indicators</li> <li>• Explain the key principles of waste management</li> <li>• State the financial targets in own area of responsibility and how you impact them</li> <li>• Describe the importance of achieving financial targets and the implications if they are not achieved</li> <li>• Explain the basic principles of a profit and loss account</li> </ul>	<p>costed out dishes to achieve a specified GP</p> <ul style="list-style-type: none"> <li>• Monitor the use of resources by the team to ensure efficiencies are being made</li> <li>• Demonstrate effective waste management</li> <li>• Demonstrate how you ensure dishes and menu items are served as per organisational standard portion size</li> <li>• Support team members in maintaining portion control</li> <li>• Demonstrate how you have maximised the yield of a dish</li> </ul>	<ul style="list-style-type: none"> <li>• Strive to achieve the financial targets that have been set</li> <li>• Keep up to date with kitchen costs of resources including food, staff and supplies</li> <li>• Proactively contribute to maximising yields and achieving gross profit</li> <li>• Motivate team members positively to make every effort in achieving financial targets</li> </ul>
	<p><b>Understand the principles of supply chain management, sustainable procurement and working practices in the kitchen</b></p> <ul style="list-style-type: none"> <li>• Describe supply chain principles and how your position is involved in this area of work</li> <li>• Explain procurement and what sustainability is</li> </ul>	<p><b>Use sustainable working practices and encourage and support others to do the same</b></p> <ul style="list-style-type: none"> <li>• Demonstrate following procedures that follow sustainable principles</li> <li>• Encourage team members to be resourceful and aware of wastage and recycling</li> </ul>	<p><b>Keep waste to a minimum, promote initiatives to improve sustainability in the kitchen</b></p> <ul style="list-style-type: none"> <li>• Work consistently efficiently with all ingredients, resources and equipment</li> <li>• Encourages team members to be resourceful</li> </ul>

	<ul style="list-style-type: none"> <li>• State what kitchen working practices can assist with sustainability</li> </ul>	<ul style="list-style-type: none"> <li>• Help to monitor any completed documentation in relation to wastage</li> <li>• Share information on sustainability with team members</li> </ul>	<ul style="list-style-type: none"> <li>• Suggest new initiatives to improve sustainability in the kitchen</li> <li>• Keeps up to date with sustainability issues through social media platforms and forums and trade publications</li> <li>• Be proactive in talking to suppliers about sustainability</li> </ul>
	<p><b>Recognise and understand legislative responsibilities and the importance of protecting peoples' health, safety and security</b></p> <ul style="list-style-type: none"> <li>• State the current legislation relating to health, safety and security</li> <li>• Explain the importance of following current legislation with regard to protecting staff, customers and visitors to the organisation</li> </ul>	<p><b>Comply with legal requirements and inspire confidence by maintaining the safety and security at all times</b></p> <ul style="list-style-type: none"> <li>• Follow procedures to ensure compliance at all times</li> <li>• Monitor team members to ensure they are following procedures and compliant</li> <li>• Demonstrate a high level of awareness in areas of health, safety and security</li> <li>• Support team members in carrying out their tasks to ensure they are complying with legislation</li> </ul>	<p><b>Advocate the importance of working safely and legally in the best interest of all people</b></p> <ul style="list-style-type: none"> <li>• Lead by example at all times in areas concerning health, safety and security</li> <li>• Proactively promote working safely and legally with the team</li> <li>• Keep up to date with legislation through regular updates from internal and external platforms</li> </ul>

	<ul style="list-style-type: none"> <li>• Describe what the organisation does to protect staff, customers and visitors in terms of working practices</li> <li>• Know what the implications of failing to comply with guidelines to protect staff, customers and visitors to the organisation</li> <li>• State how to apply the legislation and guidelines to own role and that of the team members</li> </ul>		
	<p><b>Know the principles of risk assessment and how to identify, plan for and minimise risks to the service and operation</b></p> <ul style="list-style-type: none"> <li>• State the basic principles of risk assessment</li> <li>• Explain how to carry out a risk assessment in own area of responsibility</li> <li>• Describe the common hazards in a kitchen and how to minimise the risks associated with them.</li> </ul>	<p><b>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</b></p> <ul style="list-style-type: none"> <li>• Monitor the service to enable swift intervention in matters of concern, minimising disruption and risk to staff or customers</li> <li>• Follow organisational procedures for identifying risks and complete any relevant and required documentation</li> </ul>	<p><b>Think and act promptly to address problems as they arise and keep customers satisfied and operations flowing smoothly</b></p> <ul style="list-style-type: none"> <li>• Remain calm when dealing with a hazard</li> <li>• Minimise disruption through applying clear and logical solutions to risks or hazards</li> </ul>

	<ul style="list-style-type: none"><li>• Understand the implications of not following the risk management procedures</li></ul>		
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## Annex A: Preparation and cooking range

The following is a comprehensive range of food groups, the range of foods within that group and the preparation and cooking methods that a chef de partie apprentices should aspire to achieve. In terms of coverage apprentices should have knowledge around each of the groups and range below and in practical terms employers must establish the right level of inclusion to demonstrate competence across the standard. For example, it is not necessary to prepare every food range in every food group. It is, however, necessary to ensure every food group is addressed, whether they are part of an employer's usual menu or not. This may involve masterclasses, visits to other employers or suppliers, or classroom skills development to ensure adequate coverage. Employers and education and training providers must ensure that the minimum requirements are met for the log of dishes in the end assessment, but this should not be the totality of the learning and development – it is designed as a snapshot to show a variety of foods and techniques have been applied.

Food group		Preparation methods	Cooking methods
<b>Meat, poultry and game dishes</b>	<ul style="list-style-type: none"> <li>• <b>Meat</b></li> <li>• beef</li> <li>• lamb</li> <li>• pork</li> <li>• veal</li> <li>• <b>Poultry</b></li> <li>• duck</li> <li>• guinea fowl</li> <li>• goose</li> <li>• chicken</li> <li>• turkey</li> <li>• poussin</li> <li>• <b>Game</b></li> <li>• in fur</li> <li>• in feather</li> </ul>	<ul style="list-style-type: none"> <li>• hanging</li> <li>• skinning</li> <li>• plucking</li> <li>• checking for and removing shot</li> <li>• washing</li> <li>• boning</li> <li>• stuffing / filling</li> <li>• tying / trussing</li> <li>• trimming</li> <li>• rolling</li> <li>• tenderising</li> <li>• chining</li> <li>• tying</li> <li>• larding / barding</li> <li>• portioning by weight</li> <li>• portioning for dish</li> </ul>	<b>Cooking methods</b> <ul style="list-style-type: none"> <li>• grilling (over and under heat)</li> <li>• frying (deep / shallow / stir)</li> <li>• boiling</li> <li>• braising</li> <li>• steaming</li> <li>• stewing</li> <li>• roasting</li> <li>• pot roasting</li> <li>• sous vide</li> <li>• grilling / griddling</li> <li>• sautéing</li> <li>• poaching</li> <li>• baking</li> <li>• en papillote</li> <li>• spatchcock</li> </ul>

		<ul style="list-style-type: none"> <li>• slicing</li> <li>• mincing</li> <li>• seasoning / marinating</li> <li>• checking and preparing the cavity</li> <li>• cutting</li> <li>• ballotine</li> <li>• blending</li> <li>• sieving</li> <li>• galantine</li> <li>• smoking (hot and cold)</li> </ul>	<ul style="list-style-type: none"> <li>• smoking</li> <li>• confit</li> <li>• sous vide</li> <li>• combining cooking methods</li> </ul> <p><b>Finishing methods</b></p> <ul style="list-style-type: none"> <li>• garnishing</li> <li>• saucing / glazing / dressing</li> <li>• presenting</li> </ul>
<p><b>Fish and shellfish</b></p>	<p><b>Fish</b></p> <ul style="list-style-type: none"> <li>• white fish – round</li> <li>• white fish – flat</li> <li>• oily</li> <li>• exotic</li> </ul> <p><b>Shellfish</b></p> <ul style="list-style-type: none"> <li>• oysters</li> <li>• crabs</li> <li>• prawns / shrimps</li> <li>• langoustines</li> <li>• lobsters</li> <li>• crayfish</li> <li>• scampi / Dublin Bay prawns</li> <li>• mussels</li> <li>• scallops</li> <li>• squid</li> <li>• octopus</li> </ul>	<ul style="list-style-type: none"> <li>• gutting</li> <li>• filleting</li> <li>• cutting <ul style="list-style-type: none"> <li>➢ darne</li> <li>➢ goujons</li> <li>➢ plait</li> <li>➢ paupiette</li> <li>➢ supreme</li> <li>➢ tronçon</li> </ul> </li> <li>• trimming</li> <li>• skinning</li> <li>• marinating</li> <li>• coating</li> <li>• topping</li> <li>• covering</li> <li>• portioning</li> <li>• cleaning</li> <li>• shelling</li> <li>• washing</li> <li>• blending</li> </ul>	<p><b>Cooking methods</b></p> <ul style="list-style-type: none"> <li>• frying (deep / shallow)</li> <li>• grilling</li> <li>• en papillote</li> <li>• baking</li> <li>• steaming</li> <li>• poaching</li> <li>• sous vide</li> <li>• confit</li> <li>• smoking</li> <li>• boiling</li> <li>• sautéing</li> <li>• stewing</li> <li>• en papillote</li> <li>• combination of cooking methods</li> </ul> <p><b>Finishing methods</b></p> <ul style="list-style-type: none"> <li>• garnishing</li> <li>• dressing</li> <li>• saucing</li> <li>• presenting</li> </ul>

<b>Vegetables and Vegetarian dishes</b>	<p><b>Vegetables</b></p> <ul style="list-style-type: none"> <li>• roots</li> <li>• bulbs</li> <li>• flower heads</li> <li>• fungi</li> <li>• seeds and pods</li> <li>• tubers</li> <li>• leaves</li> <li>• stems</li> <li>• vegetable fruits</li> </ul> <p><b>Vegetable proteins</b></p> <ul style="list-style-type: none"> <li>• soya</li> <li>• Quorn</li> <li>• seitan</li> <li>• firm tofu</li> <li>• soft tofu</li> </ul>	<ul style="list-style-type: none"> <li>• washing</li> <li>• peeling</li> <li>• re-washing</li> <li>• chopping</li> <li>• traditional French cuts including – Julienne, Brunoise, Macédoine, Jardinière and Paysanne</li> <li>• slicing</li> <li>• trimming</li> <li>• grating</li> <li>• turning</li> </ul> <p><b>Adding other ingredients</b></p> <ul style="list-style-type: none"> <li>• nuts</li> <li>• meat substitutes</li> <li>• pulses</li> <li>• pastry</li> <li>• rice</li> <li>• pasta</li> <li>• grains</li> </ul>	<p><b>Cooking methods</b></p> <ul style="list-style-type: none"> <li>• blanching</li> <li>• boiling</li> <li>• roasting</li> <li>• baking</li> <li>• grilling</li> <li>• braising</li> <li>• frying (deep / shallow / stir)</li> <li>• steaming</li> <li>• stewing</li> <li>• confit</li> <li>• sous vide</li> <li>• smoking</li> <li>• pickling</li> <li>• ceviche</li> <li>• combining cooking methods</li> </ul> <p><b>Finishing methods</b></p> <ul style="list-style-type: none"> <li>• garnishing</li> <li>• saucing / glazing / dressing / presenting</li> </ul>
<b>Soups and sauces</b>	<p><b>Soups</b></p> <ul style="list-style-type: none"> <li>• consommé</li> <li>• bisque</li> <li>• chowder</li> <li>• velouté</li> <li>• complex cream soups</li> <li>• cold soups</li> </ul> <p><b>Sauces</b></p> <ul style="list-style-type: none"> <li>• compound butter sauces</li> </ul>	<ul style="list-style-type: none"> <li>• weighing / measuring</li> <li>• chopping</li> <li>• simmering</li> <li>• reducing</li> <li>• clarifying</li> <li>• boiling</li> <li>• whisking</li> <li>• make a roux</li> <li>• passing / straining / blending</li> <li>• skimming</li> <li>• chilling</li> </ul>	

	<ul style="list-style-type: none"> <li>• other roux-based sauces (for example, beurre manié or cold roux)</li> <li>• emulsified sauces (for example, beurre blanc or hollandaise)</li> <li>• cream thickening sauces</li> <li>• white / brown sauce derivatives</li> <li>• reduced sauces</li> </ul>	<ul style="list-style-type: none"> <li>• liaison</li> <li>• adding cream</li> <li>• adding thickening agents</li> <li>• purée</li> <li>• accompaniment / garnish</li> </ul>	
<b>Dough and batter products</b>	<ul style="list-style-type: none"> <li>• enriched dough</li> <li>• laminated dough</li> <li>• bread dough</li> <li>• fermented dough</li> </ul>	<ul style="list-style-type: none"> <li>• weighing / measuring</li> <li>• sieving</li> <li>• mixing / kneading</li> <li>• proving</li> <li>• knocking back</li> <li>• shaping</li> <li>• laminating</li> <li>• folding</li> </ul>	<p><b>Cooking methods</b></p> <ul style="list-style-type: none"> <li>• baking</li> <li>• frying</li> </ul> <p><b>Finishing methods</b></p> <ul style="list-style-type: none"> <li>• glazing</li> <li>• icing</li> <li>• filling</li> <li>• decorating</li> </ul>
<b>Hot, cold and frozen desserts</b>	<ul style="list-style-type: none"> <li>• egg based set</li> <li>• mousses / cold soufflés</li> <li>• meringue based</li> <li>• cheesecake</li> <li>• paste based goods</li> <li>• fruit / crème bavaois</li> <li>• ice cream / sorbet based</li> <li>• hot soufflés</li> <li>• hot paste based</li> <li>• hot fruit based</li> <li>• hot sponge based</li> </ul>	<ul style="list-style-type: none"> <li>• creaming</li> <li>• aeration</li> <li>• combining</li> <li>• sieving / passing</li> <li>• pureeing</li> <li>• folding</li> <li>• addition of colours / flavours</li> <li>• straining</li> <li>• use of moulds</li> <li>• incorporating fat</li> </ul>	<p><b>Cooking methods</b></p> <ul style="list-style-type: none"> <li>• poaching</li> <li>• baking</li> <li>• boiling</li> <li>• steaming</li> <li>• deep fat frying</li> <li>• bain-marie</li> <li>• microwaving</li> </ul> <p><b>Processing methods</b></p> <ul style="list-style-type: none"> <li>• de-moulding</li> <li>• freezing</li> </ul>

		<ul style="list-style-type: none"> <li>• separation / combining of colours / flavours / ingredients</li> </ul>	<ul style="list-style-type: none"> <li>• refrigeration</li> <li>• chilling</li> </ul> <p><b>Finishing methods</b></p> <ul style="list-style-type: none"> <li>• gratinating</li> <li>• cooling</li> <li>• de-moulding</li> <li>• stacking</li> <li>• glazing</li> <li>• filling</li> <li>• portioning</li> <li>• cutting</li> <li>• piping</li> </ul>
<p><b>Biscuits, cakes and sponges</b></p>	<p><b>Biscuits</b></p> <ul style="list-style-type: none"> <li>• tuiles</li> <li>• sable</li> <li>• Viennese</li> <li>• Japonaise</li> <li>• Dutch</li> </ul> <p><b>Cakes / sponges / scones</b></p> <ul style="list-style-type: none"> <li>• sugar batter</li> <li>• flour batter</li> <li>• melted method</li> <li>• fatless sponge</li> <li>• separated egg</li> <li>• whole egg foams</li> <li>• aerated egg white method</li> <li>• miscellaneous</li> </ul>	<ul style="list-style-type: none"> <li>• weighing / measuring</li> <li>• creaming / beating</li> <li>• whisking</li> <li>• folding</li> <li>• rubbing in</li> <li>• greasing</li> <li>• glazing</li> <li>• portioning</li> <li>• piping</li> <li>• shaping</li> <li>• filling</li> <li>• rolling</li> <li>• lining</li> <li>• spreading / smoothing</li> <li>• kneading</li> <li>• proving</li> <li>• mixing</li> <li>• stacking</li> <li>• coating</li> </ul>	<ul style="list-style-type: none"> <li>• baking</li> <li>• trimming / icing</li> </ul> <p>dusting / dredging / sprinkling</p>

	<ul style="list-style-type: none"> <li>• scones</li> </ul>	<ul style="list-style-type: none"> <li>• slicing</li> </ul>	
<b>Paste and patisserie products</b>	<ul style="list-style-type: none"> <li>• short</li> <li>• sweet</li> <li>• suet</li> <li>• choux</li> <li>• puff / flaky</li> <li>• sable</li> <li>• convenience</li> <li>• hot water paste</li> </ul>	<ul style="list-style-type: none"> <li>• weighing / measuring</li> <li>• sifting</li> <li>• rubbing in</li> <li>• creaming</li> <li>• kneading</li> <li>• resting</li> <li>• aerating</li> <li>• conditioning / chilling</li> <li>• piping</li> <li>• laminating</li> <li>• rolling</li> <li>• folding</li> <li>• lining / moulding</li> <li>• trimming</li> </ul>	<p><b>Cooking methods</b></p> <ul style="list-style-type: none"> <li>• baking</li> <li>• combining cooking methods</li> </ul> <p><b>Finishing methods</b></p> <ul style="list-style-type: none"> <li>• glazing</li> <li>• lattice</li> <li>• piping</li> <li>• quadrillage</li> <li>• scoring</li> <li>• moulding</li> <li>• filling</li> </ul>