

National Apprenticeship - Occupational Profile

Apprenticeship Title Culinary Arts Apprenticeship (Chef De Partie)

NFQ Level 7

Duration 4 Years

Typical tasks/ responsibilities

The Chef de Partie will have the knowledge, skills and competence in a broad range of varied and complex function areas and tasks. She/he is highly skilled in managing a station in the kitchen, carrying out advanced culinary tasks/responsibilities which include Food Production, Cooking, HACCP, Costing, Menu Design and Development etc.) and working autonomously at this level. S/he will be capable of supervising and managing a small team of demi & commis chefs, and of undertaking additional tasks as deemed appropriate by their senior chef/business manager.

On successful completion, the Commis Chef will have:

Knowledge

Culinary:

Demonstrate a specialised knowledge of the theory relating to culinary arts across a broad range of disciplines

- Identify factors which influence the development of dishes and menus taking into account global trends, customer preferences, use of seasonal and local produce
- Establish the use of technology to support the development and production of dishes and menu items in the work place.
- 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.
- Understand the preparation, cooking and finishing methods used to produce advanced dishes
- Identify how to maximise yield and quality, and minimise wastage of ingredients and other resources
- Know the role of gastronomy and appreciate the historical and contemporary influences on culinary arts

Food Safety:

- Understand the food safety practices and procedures to ensure the safe preparation and cooking of food in line with food safety legislation.
- Comply and enforce in-house HACCP procedures.

Knowledge (cont'd.)

People:

- Know how to instruct, coach and motivate others in a constructive manner to deliver high quality dishes and menu items
- Understand the role and importance of both back and front of house team-working has to play in delivering a quality product and service
- Understand the fundamentals of cultural diversity in the work place
- Understand the principles of training and development to maximise the performance of the entire team

Business:

- Identify how the business strategy, customer profile, culture and constraints influence the development of creative, profitable and competitive menus
- Understand the principles of profit and loss, and support the overall financial performance of the business through operating efficiently to reduce wastage and deliver profit margins
- Understand the principles of supply chain management, sustainable procurement and working practices in the kitchen
- Recognise and understand legislative responsibilities and the importance of protecting peoples' health, safety and security
- Know the principles of risk assessment and how to identify, plan for and minimise risks to the service and operation

Skills

Culinary:

- Apply principles of food and beverage cost and quality control within the context of best practice in terms of health and safety at work, food safety and general work practices
- 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
- Contribute to reviewing and refreshing menus and dishes
- 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
- Work autonomously and methodically handling many tasks at once, directing others as appropriate, and ensuring they are completed at the right moment and to the required standard

Skills (cont'd.)

Food Safety:

- Prepare, cook and present food to agreed food safety practices and guidelines, with food safety management procedures followed and recorded
- Ensure ingredients are stored, prepared, cooked and presented to deliver a quality product that is safe for the consumer

People:

- Know how to instruct, coach and motivate others to produce high quality dishes and menu items
- Maintain harmony across the team and with colleagues in other parts of the organisation, identifying and dealing with problems constructively
- Use effective methods of communication and operate in a fair and empathic manner
- Actively develop own skills and knowledge, and those of the team, through training and experience

Business:

- Contribute to the costing of dishes, monitor the use of ingredients and other resources, yield, wastage and portion sizes to control costs. Use sustainable working practices and encourage and support others to do the same
 - 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
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Competencies

Culinary:

- Make and justify choices concerning the selection of commodities and culinary processes and the application of principles of product design and development to the creation of innovative food products
 - Demonstrate acquisition of professional and interpersonal skills, enabling contribution to society as a professional practitioner and citizen
 - Be proactive in researching and developing own skills and knowledge of industry and food trends.
 - Use technology and equipment responsibly, following reporting procedures and use training and supervision to ensure safe use of equipment
 - Show commitment to developing skills and knowledge, trying and improving new ingredients and dishes, practicing and reflecting on a different preparation and cooking techniques
 - Produce dishes and associated products that show skills, imagination and flair
 - Promote efficient ways of working within a team
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Competencies (cont'd.)

Food Safety:

- Make responsible decisions that support high standards of food safety practices and use a considered approach to managing ingredients to maintain their quality and safety

People:

- Have the ability to produce dishes and menu items to a high standard whilst working in a challenging, time-bound environment
- Challenge personal methods of working and seek methods for improvement, recognising the impact that personal performance has on achieving efficient and effective results
- 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
- Promote a fair, non-discriminatory and equal working environment, actively listen and empathise with other peoples' point of view and respond politely and respectfully.
- 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

Business:

- Be financially aware of the cost implications through the business in approach to all aspects of work
- Apply good waste management practices within the business
- Be aware of potential risks within the kitchen environment and take action to prevent them

Industry/industries served by the apprenticeship

Hospitality and Tourism Industry through its industry bodies that include IHF, RAI, IHI, VFI and CMAI

Proposed minimum entry requirements for apprentices on the programme

The target group are apprentices who meet the entry requirements and have been accepted by an approved employer as an employee. The programme will suit many apprentices who may not be equally suited to a full time taught programme. Target apprentices will need to have the capacity to undertake and complete tasks that are not only challenging, but must also be willing to invest a greater amount of effort than that required to complete the task itself. The nature of this effort should be self-generated and self-organised. This ability to self-organise is important. Engagement in the programme requires apprentices to work autonomously - taking responsibility for their work both in the working environment and in the college based environment. Apprentices will need an understanding of how to be learning orientated to pursue and engage in learning not just for the sake of completing the task to a high level, but also for their personal and professional growth. The employer must be SOLAS approved to train apprentices and must register the apprentice within two weeks of recruitment.

Applicants must achieve a pass in the Leaving Certificate or equivalent examinations, obtaining a minimum grade O6/H7 in English, O6/H7 in O6/H7 in four other subjects.

A full QQI level 5 Award.

Advanced Entry

There will be an advanced entry point onto the Chef de Partie apprenticeship from the Commis Chef apprenticeship. A candidate with an Advanced Certificate would normally enter year two of a cognate three-year level 7 degree programme. However, in the case of graduates from the Commis Chef apprenticeship, candidates may be entitled to further exemptions or entry into year 3 based on their previous experience and achievement. RPL may be used to support determination of the appropriate entry point for Commis Chef graduate in order to support positive participation and outcomes.

The national Culinary apprenticeship consortium is committed to reviewing advanced entry progression regulations with the relevant education bodies. This review will be completed in 2018/19 and updated accordingly.

Recognition for Prior Learning

A Recognition for prior learning policy allows for the recognition of prior learning, both formal and informal learning. Informal and experiential learning includes non-accredited education, work based training and relevant life/work experience. This learning is assessed and this assessment may lead to academic credits and/or exemption from subjects on the programme. Where RPL is used in the case of advanced entry to the Chef de Partie apprenticeship, applicants compile a standard portfolio of evidence demonstrating how they have already achieved learning outcomes from the Chef de Partie programme. Where RPL is applicable, the provider Institute of Technology is committed to providing support and assistance to guide apprentices through the RPL application and or/in compiling their portfolio of evidence. Applications for RPL are dealt with on an individual basis once an apprentice has registered.