

Onboarding and Induction

A clear and supportive journey from start to success



Information, Advice and Guidance

We provide you with the information, advice and guidance you need to get started with confidence.



Maths and English Assessments

Assessment of your maths and English skills to understand your current level.



Standard Skill Scan Assessment

We assess your core skills to identify strengths and areas for development.



Induction and Training Plan

We create a personalised induction and training plan tailored to your needs and goals.

Chef De Partie Level 3 Apprenticeship

Practical Training Period - 16 Months

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
1. Food Safety	2m															
2. Legislation and Risks		2m														
3. Taste, Allergen, Diets and Nutrition			2m													
4. Menu Development				2m												
5. Training and Development					2m											
6. Teamwork						2m										
7. Profit and Loss							2m									
8. Portion, Yield and Waste Control								2m								
9. Meat, Poultry, Offal and Game								2m								
10. Fish and Shellfish									2m							
11. Vegetables and Vegetable Proteins										2m						
12. Soups, Stocks and Sauces											2m					
13. Dough and Batter Products												2m				
14. Pastry and Confectionary Products													2m			
15. Hot and Cold Dessert														2m		
16. Cakes, Sponges and Biscuits															2m	

End Point / Apprenticeship Assessment - Months 17 - 20

1. Observation with Questioning
2. Professional Discussion

3. Knowledge Teat

- To achieve the standard, apprentices must meet the required off-the-job training hours and be working at or above the occupational standard (KSBs).
- The requirement to undertake English and Maths is optional for apprentices aged 19+.
- The requirements for apprentices aged 16-18 to undertake English and Maths is dependent on their prior attainment.