LEVEL 3

CHEF DE PARTIE APPRENTICESHIP

SHARPEN YOUR SKILLS, LEAD WITH CONFIDENCE

The Chef de Partie apprentice will gain hands-on culinary skills, learn to manage a small team, and meet brand standards. Workshops support development in coaching, food trends, menu planning, and compliance with business needs and regulations.

EVERY APPRENTICE GETS:

12-month Affiliate Membership with the Institute of Hospitality (IoH).

Access to L1 Mental Health First Aid Awareness course.

HOW LONG IS IT?

The minimum duration is 8 months, our recommended duration for this programme is 15 months.

HOW MUCH DOES IT COST?

The cost of your apprenticeship is fully covered, with funding arranged through your employer. The value of this apprenticeship is £10,000.

hit chef academy

WHAT TO EXPECT!

Completing the Chef de Partie apprenticeship develops a strong foundation in professional kitchen operations and culinary skills. Gain practical experience across key areas, including menu development, team working and food preparation. The course covers a wide variety of ingredients and techniques, such as fish and shellfish, meat, game, poultry, offal, doughs and batters, bakery and patisserie. Learn how to prepare vegetable and plant-based dishes, stocks, soups, sauces, and hot, cold and frozen desserts. This well-rounded training equips you with the confidence and ability to manage a kitchen section and progress within a rewarding culinary career. You'll be supported every step of the way by your own HIT Vocational Trainer, with regular face-to-face and online sessions. We're also specialists in English and maths – we'll assess your needs and give you tailored support if you need a boost.

THE APPRENTICESHIP MODULES

Sustainability & equality, diversity & inclusion are built into everything we teach.

1. Introduction to Chef de Partie
2. Kitchen Operations
3. Menu Development
4. People
5. Fish & Shellfish
6. Dough & Batter
7. Bakery & Patisserie
8. Vegetable & Vegetable Protein
9. Meat Game Poultry & Offal
10. Stocks Soups & Sauces
11. Hot Cold & Frozen Desserts

UNLOCK NEXT LEVEL TRAINING

TAKE YOUR SKILLS TO THE NEXT LEVEL WITH HIT'S CHEF ACADEMY - INCLUDED IN YOUR APPRENTICESHIP!

You'll experience exclusive, **expert-led** Chef Academy Workshops **worth £500** each.

- Future Food - Cooking for the Climate
- Kitchen Intelligence - Branding & Budgeting

PLUS a choice of three of the following

- Meat, Poultry, Game, and Offal
- Fish and Shellfish
- Patisserie
- Bakery
- Inclusive Dishes

FIND OUT MORE

hit Hospitality Industry Training

To find out more about entry requirements and more detailed information please visit:

www.hittraining.co.uk or call **0800 093 5892**

SCAN ME!