

Chef de Partie Apprenticeship Standard

NCFE Level 3 Certificate In Hospitality and Catering Principles (Professional Cookery) (601/7915/6)

NCFE Level 3 NVQ Diploma in Professional Cookery (601/8005/5)

Unit title Knowledge and Understanding (know it)	Skills (show it)	Behaviours (live it)	NCFE Level 3 Certificate In Hospitality and Catering Principles (Professional Cookery) (601/7915/6)	NCFE Level 3 NVQ Diploma in Professional Cookery (601/8005/5)
Culinary				
<p>Identify how industry and food trends, customer preferences, seasonality, provenance and global environmental factors influence the development of dishes and menus.</p>	<p>Support the development of, and contribute to, reviewing and refreshing menus and dishes in line with business requirements and influencing factors.</p>	<p>Is proactive in researching and developing own skills and knowledge of industry and food trends and other influencing factors.</p>	<p>Unit 04 Preparation, cooking and finishing of meat dishes (D/600/1816)</p> <p>Unit 06 Preparation, cooking and finishing of poultry dishes (H/600/1817)</p> <p>Unit 09 Preparation, cooking and finishing of fish dishes (L/600/1813)</p>	<p>Unit 07 Cook and finish complex fish dishes (H/601/5507)</p> <p>Unit 15 Cook and finish complex game dishes (A/601/5562)</p> <p>Unit 21 Prepare, process and finish complex chocolate products (T/601/5673)</p> <p>Unit 22 Prepare, process and finish marzipan, pastillage and sugar products (J/601/5676)</p>

				<p>Unit 23 Prepare, cook and present complex cold products (L/601/5677)</p> <p>Unit 24 Prepare, finish and present canapés and cocktail products (Y/601/5682)</p>
<p>Determine how technology supports the development and production of dishes and menu items in own kitchen.</p>	<p>Use available technology in line with business procedures and guidelines to achieve the best result.</p>	<p>Use technology and equipment responsibly following reporting procedures and use training and supervision to ensure safe use of equipment.</p>	<p>Unit 04 Preparation, cooking and finishing of meat dishes (D/600/1816)</p> <p>Unit 06 Preparation, cooking and finishing of poultry dishes (H/600/1817)</p> <p>Unit 09 Preparation, cooking and finishing of fish dishes (L/600/1813)</p>	<p>Unit 04 Prepare fish for complex dishes (F/601/5479)</p> <p>Unit 05 Prepare meat for complex dishes (H/601/5488)</p> <p>Unit 07 Cook and finish complex fish dishes (H/601/5507)</p> <p>Unit 08 Cook and finish complex meat dishes (M/601/5557)</p> <p>Unit 09 Cook and finish complex poultry dishes (M/601/5560)</p> <p>Unit 10 Cook and finish complex vegetable dishes (M/601/5591)</p> <p>Unit 11 Prepare, cook and finish complex hot sauces (A/601/5657)</p>

				<p>Unit 12 Prepare, cook and finish dressings and cold sauces (K/601/5704)</p> <p>Unit 13 Prepare shellfish for complex dishes (R/601/5485)</p> <p>Unit 14 Cook and finish complex shellfish dishes (K/601/5556)</p> <p>Unit 15 Cook and finish complex game dishes (A/601/5562)</p> <p>Unit 16 Prepare, cook and finish complex soups (F/601/5661)</p> <p>Unit 18 Prepare, cook and finish complex bread and dough products (D/601/5666)</p> <p>Unit 19 Prepare, cook and finish complex cakes, sponges, biscuits and scones (H/601/5670)</p> <p>Unit 20 Prepare, cook and finish complex pastry products (M/601/5672)</p>
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				<p>Unit 33 Prepare game for complex dishes (R/601/5499)</p>
<p>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.</p>	<p>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.</p>	<p>Show commitment to developing skills and knowledge; trying and improving new ingredients and dishes; practicing and reflecting on a different preparation and cooking techniques.</p>	<p>Unit 10 The principles of food safety supervision for catering (K/502/3775)</p> <p>Unit 11 Principles of preparing, cooking and finishing complex soups (D/502/8276)</p> <p>Unit 12 Principles of preparing, cooking and finishing complex cold desserts (F/502/8254)</p> <p>Unit 13 Principles of preparing, cooking and presenting complex cold products (F/502/8318)</p> <p>Unit 14 Principles of preparing, cooking and finishing complex hot desserts (K/502/8328)</p> <p>Unit 15 Principles of preparing, cooking and finishing fresh pasta dishes (T/502/8266)</p>	<p>Unit 04 Prepare Fish for Complex Dishes (F/601/5479)</p> <p>Unit 05 Prepare Meat for Complex Dishes (H/601/5488)</p> <p>Unit 06 Prepare Poultry for Complex Dishes (A/601/5495)</p> <p>Unit 07 Cook and Finish Complex Fish Dishes (H/601/5507)</p> <p>Unit 08 Cook and Finish Complex Meat Dishes (M/601/5557)</p> <p>Unit 09 Cook and Finish Complex Poultry Dishes (M/601/5560)</p> <p>Unit 10 Cook and Finish Complex Vegetable Dishes (M/601/5591)</p> <p>Unit 11 Prepare, Cook and Finish Complex Hot Sauces (A/601/5657)</p> <p>Unit 12 Prepare, Cook and Finish Dressings and Cold Sauces (K/601/5704)</p>

			<p>Unit 16 Principles of preparing, cooking and finishing complex cakes, sponges, biscuits and scones (Y/502/8275)</p>	<p>Unit 13 Prepare Shellfish for Complex Dishes (R/601/5485)</p> <p>Unit 14 Cook and Finish Complex Shellfish Dishes (K/601/5556)</p> <p>Unit 15 Cook and finish complex game dishes (A/601/5562)</p> <p>Unit 16 Prepare, Cook and Finish Complex Soups (F/601/5661)</p> <p>Unit 17 Prepare, Cook and Finish Fresh Pasta Dishes (R/601/5664)</p> <p>Unit 18 Prepare, Cook and Finish Complex Bread and Dough Products (D/601/5666)</p> <p>Unit 19 Prepare, Cook and Finish Complex Cakes, Sponges, Biscuits and Scones (H/601/5670)</p> <p>Unit 20 Prepare, Cook and Finish Complex Pastry Products (M/601/5672)</p>
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<p>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.</p> <ul style="list-style-type: none"> • meat, poultry and game, including associated products such as terrines, pates and sausages • fish and shellfish dishes and products such as quenelles, mousselines and panadas • vegetables and vegetarian dishes, including vegetarian protein sources and specific dietary considerations and needs • dough and batter products, including fermented dough and batter products • paste and patisserie products • hot, cold and frozen desserts • biscuits, cakes and sponges. 	<p>Demonstrate advanced skills and techniques in producing the following to dish and / or recipe specifications:</p> <ul style="list-style-type: none"> • meat, poultry and game dishes • fish and shellfish dishes • vegetable and vegetarian dishes • dough and batter products • hot, cold and frozen desserts • biscuits, cakes and sponge <ul style="list-style-type: none"> • Paste and patisserie products 	<p>Produce dishes and associated products that show skills, imagination and flair</p>	<p>Unit 04 Preparation, cooking and finishing of meat dishes (D/600/1816)</p> <p>Unit 05 Preparation, cooking and finishing of hot sauces (F/600/1811)</p> <p>Unit 06 Preparation, cooking and finishing of poultry dishes (H/600/1817)</p> <p>Unit 07 Preparation, cooking and finishing of dressings and cold sauces (J/600/1812)</p> <p>Unit 08 Preparation, cooking and finishing of vegetable dishes (K/600/1818)</p> <p>Unit 09 Preparation, cooking and finishing of fish dishes (L/600/1813)</p>	<p>Unit 04 Prepare Fish for Complex Dishes (F/601/5479)</p> <p>Unit 05 Prepare Meat for Complex Dishes (H/601/5488)</p> <p>Unit 06 Prepare Poultry for Complex Dishes (A/601/5495)</p> <p>Unit 07 Cook and Finish Complex Fish Dishes (H/601/5507)</p> <p>Unit 08 Cook and Finish Complex Meat Dishes (M/601/5557)</p> <p>Unit 09 Cook and Finish Complex Poultry Dishes (M/601/5560)</p> <p>Unit 10 Cook and Finish Complex Vegetable Dishes (M/601/5591)</p> <p>Unit 11 Prepare, Cook and Finish Complex Hot Sauces (A/601/5657)</p> <p>Unit 12 Prepare, Cook and Finish Dressings and Cold Sauces (K/601/5704)</p>
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Identify how to maximise yield and quality, and minimise wastage of ingredients and other resources.	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.	Promote efficient ways of working to team.	Unit 04 Preparation, cooking and finishing of meat dishes (D/600/1816) Unit 09 Preparation, cooking and finishing of fish dishes (L/600/1813)	Unit 29 Contribute to the control of resources (H/502/4097)
Know how to produce dishes and menu items to standard whilst working in a challenging, time-bound environment.	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.	Remain calm under pressure to deliver the required outcome		
Food Safety				
Know the food safety practices and procedures to ensure the safe preparation and cooking of food.	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.	Take responsible decisions that support high standards of food safety practices.	Unit 03 Food safety in catering (H/502/0132) Unit 10 The principles of food safety supervision for catering (K/502/3775)	Unit 02 Maintain food safety when storing, preparing and cooking food (D/601/6980) Unit 31 Ensure food safety practices are followed in the preparation and serving of food and drink (D/502/4163)
Know what to look for in ingredients and how to handle and store them to maintain	Ensure ingredients are stored, prepared, cooked and presented to deliver a	Use a considered approach to managing ingredients to maintain their quality and	Unit 04 Preparation, cooking and finishing of meat dishes (D/600/1816)	Unit 02 Maintain food safety when storing, preparing and cooking food (D/601/6980) <i>Units 4 - 28</i>

<p>quality, in line with food safety legislation.</p>	<p>quality product that is safe for the consumer.</p>	<p>safety.</p>	<p>Unit 05 Preparation, cooking and finishing of hot sauces (F/600/1811)</p> <p>Unit 06 Preparation, cooking and finishing of poultry dishes (H/600/1817)</p> <p>Unit 07 Preparation, cooking and finishing of dressings and cold sauces (J/600/1812)</p>	
People				
<p>Know how to brief, coach and motivate others positively to deliver high quality dishes and menu items.</p>	<p>Brief, coach and motivate others to produce high quality dishes and menu items which are delivered on time and to standard.</p>	<p>Challenge personal methods of working and seek methods for improvement, recognising the impact that personal performance has on achieving efficient and effective results.</p>	<p>Unit 02 Development of working relationships in hospitality (F/600/1808)</p>	<p>Unit 01 Develop productive working relationships with colleagues (M/501/0428)</p>
<p>Understand own role in building teams and inter-team relationships, and how to influence behaviours of team members both back and front of house.</p>	<p>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.</p>	<p>Be solution focused to achieve the required outcome and support positive, open communications that help achieve the best result for colleagues, customers and the business.</p>	<p>Unit 02 Development of working relationships in hospitality (F/600/1808)</p>	<p>Unit 01 Develop productive working relationships with colleagues (M/501/0428)</p>

Understand how to work with people from a wide range of backgrounds and cultures and recognise how local demographics may impact on the product range of the business.	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.	Promote a fair, non-discriminatory and equal working environment, actively listen and empathise with other peoples' point of view and respond politely.	Unit 02 Development of working relationships in hospitality (F/600/1808)	Unit 01 Develop productive working relationships with colleagues (M/501/0428)
Understand the methods available and importance of training and development to maximise the performance of self and team.	Actively develop own skills and knowledge, and those of the team, through training and experiences.	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.	Unit 02 Development of working relationships in hospitality (F/600/1808)	Unit 01 Develop productive working relationships with colleagues (M/501/0428)
Business				
Identify how the business strategy, customer profile, culture and constraints influence the development of creative, profitable and competitive menus.	Use techniques that help improve competitiveness, business performance, revenue, profit margins and customers' experience.	Demonstrate a keen business sense, producing dishes and menu items in line with business and customer requirements.		
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.	Contribute to the costing of dishes, monitoring the use of ingredients and other resources, yield, wastage and portion sizes to control costs.	Be financially aware in approach to all aspects of work.		

<p>Understand the principles of supply chain management, sustainable procurement and working practices in the kitchen.</p>	<p>Use sustainable working practices and encourage and support others to do the same.</p>	<p>Keep waste to a minimum; promote initiatives to improve sustainability in the kitchen.</p>		
<p>Recognise and understand legislative responsibilities and the importance of protecting peoples' health, safety and security.</p>	<p>Comply with legal requirements and inspire confidence by maintaining the safety and security at all times.</p>	<p>Advocate the importance of working safely and legally in the best interest of all people.</p>	<p>Unit 01 Health, safety and security in the hospitality working environment (A/600/1810)</p> <p>Unit 10 The principles of food safety supervision for catering (K/502/3775)</p>	<p>Unit 03 Maintain the health, hygiene, safety and security of the working environment (Y/502/9569)</p>
<p>Know the principles of risk assessment and how to identify, plan for and minimise risks to the service and operation.</p>	<p>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.</p>	<p>Think and act promptly to address problems as they arise and keep customers satisfied and operations flowing smoothly.</p>		<p>Unit 03 Maintain the health, hygiene, safety and security of the working environment (Y/502/9569)</p>