

Chef de Partie

A chef de partie, also known as a station chef, is responsible for a specific area of the kitchen, such as sauces, pastry, or fish.

Apprenticeship overview

You will develop advanced culinary techniques and leadership skills. You will be responsible for running your section, managing junior chefs, and contributing to menu development while ensuring absolute consistency in food quality.

Core skills, knowledge and behaviours you will learn

- Advanced preparation and cooking methods for complex dishes
- Section management and kitchen organisation
- Menu planning and costing
- Mentoring and supervising junior team members (Commis Chefs)
- Monitoring food safety and health and safety across the section
- Minimising waste and maximising yield from ingredients

Where you might work

- Fine dining restaurants
- Luxury hotels
- Cruise ships
- Private member clubs

Typical job roles

- Section Chef
- Station Chef
- Pastry Chef (Section)
- Junior Sous Chef

Level: 3

Duration: 22 months



Good to know!

You will need high levels of creativity and attention to detail

This role involves significant responsibility and the ability to lead under pressure

Continuous professional development is vital to keep up with culinary trends