Unit 301: Developing opportunities for progression in the culinary industry

# Activity 4: Chef de partie qualities, technical knowledge and skills

A large branded restaurant is recruiting a chef de partie to manage a section within the kitchen which operates seven days a week, with the staff working shifts between 8am–11pm to provide a lunch and dinner service.

The menu items are cooked to order using a combination of fresh and pre-prepared ingredients sourced from nominated suppliers. The cooking of all menu items must adhere to the brand standards following the standard operating procedures manual.

**1.** List the qualities a chef de partie would need to demonstrate to be considered for this role.

**2.** Describe the technical knowledge and skills the chef de partie would require to be able to undertake the role.