

Unit 301: Developing opportunities for progression in the culinary industry

Unit introduction

Unit information

Level: 3
GLH: 25

Unit aims

Hospitality is one of the fastest growing global industries that can provide rewarding jobs and career opportunities locally, nationally and internationally. Understanding the diverse range of job roles within a professional kitchen and their associated job tasks and the role of supervision in a professional kitchen can allow learners to explore potential progression routes within the industry. The aim of this unit is to provide learners with an understanding of the role of the Chef de Partie within a professional kitchen, as well as the roles and responsibilities of other staff members. It will also provide learners with an understanding of the techniques available to support their development. Learners will gain knowledge of the key qualities required of a Chef de Partie, progression opportunities and how they this can be achieved through development.

Learning outcomes

The learner will:

1. Understand the roles and opportunities within a professional kitchen
2. Understand the attributes of a Chef de Partie
3. Understand how to apply knowledge and skills acquired from training or learning activities to improve working practice
4. Be able to complete own professional knowledge and skills development

Summary of assessment methods and conditions

Externally marked knowledge exam

The assignment is **externally set and internally marked** and can be taken either online through City & Guilds' computer-based testing platform, or as a paper-based exam. The exam is designed to assess the candidate's depth and breadth of understanding across content in the qualification at the end of the period of learning, using assignment-based paper and will be sat under invigilated examination conditions.

Synoptic practical assignment

Learners are required to successfully complete practical assignments to be assessed in centre. The Assessment Pack which includes specific guidance, information and instructions can be located at www.cityandguilds.com.