

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.