Unit 301: Developing opportunities for progression in the culinary industry

# Activity 8: Training needs analysis

Complete the training needs analysis based on your current kitchen skills and knowledge to undertake the role of a chef de partie.

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| **Name:** | **Current Position:** |
| How long have you been a chef? | Briefly describe the level of your experience within the professional kitchen: |
| Give brief details of any qualifications you have: | Describe the main purpose of your present job: |
| In order of importance, list the main tasks of your job: | List the skills, knowledge, abilities and experience necessary to do your job effectively: |
| What in your opinion are your present training needs, both to support your professional development and the business’ needs? | Can you identify any area of training for the future that will assist you in your job role? |
| Do you have any further comments with regards to your training and professional development? | Supervisor’s notes: |