

Unit 303: Contribute to business success

Activity 7: Key roles of a chef de partie in monitoring food safety

- a) Working in a small group list the key role of a chef de partie in monitoring food safety in their section of the kitchen.
- b) For each role identified outline why it is important the role is carried out.
- c) List the consequences relating to food safety of the role not being carried out fully by the chef de partie.