

## Chef de Partie

As a Chef de Partie your key responsibilities will be:

- Preparing, cooking and presenting dishes within your speciality
- Managing and training any demi-chef de parties or commis working with you
- Helping the sous chef and head chef to develop new dishes and menus
- Ensuring you and your team have high standards of food hygiene and follow the rules of health and safety
- Monitoring portion and waste control to maintain profit margins

## Hours of work

You'll probably have to work split shifts and at least 40 hours a week.

## What skills do you need?

- Great cooking skills
- A cool head
- An ability to delegate appropriately
- Organisational flair
- A grasp of profit margins

## What qualifications do you need?

You can work your way up the kitchen brigade by taking the modern apprenticeship route as well as studying for an NVQ or SVQ. Alternatively, you can study full-time at college. Most chef de parties will have spent four years as a commis chef and have at least NVQ/SVQ Level 2 or equivalent under their toque. Other useful qualifications include:

- The 14-19 Hospitality & Catering diploma
- City & Guilds diplomas in professional cookery
- BTEC HND in professional cookery
- A foundation degree in culinary arts
- Any health and safety and food hygiene courses

## Who would it suit?

Someone who's got bags of stamina and enjoys the fast pace of working in a kitchen. You also need to be able to stay calm and work as part of a team during a frenetic service. As head of your section you need to be confident enough to manage the commis chefs working with you - and to give them clear instructions.

### Aston Recruitment

Fleming House : 5 Fleming Road : Kirkton Campus : Livingston : EH54 7BN

t. +44 (0) 1506 415 445

[www.astonrecruit.co.uk](http://www.astonrecruit.co.uk)

## What sort of salary can I expect?

The average UK salary for a chef de partie is £18,000 to £23,000, but obviously location and the style of restaurant will affect this.

## Where can I go from here?

The only way is up - to sous chef, head chef, executive chef. Or you could think outside the box and become a production chef, or take your skills abroad.

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