

GLOBAL CULINARY CERTIFICATION

CERTIFIED CHEF DE PARTIE



The holder of this badge is an experienced professional chef working under the direction of a sous chef or a head chef. As part of their role, this individual is responsible for operating one or more designated sections in the kitchen such as grill, sauce section, larder and/or pastry section.

WHAT THE DIFFERENT COLOURS MEAN

Skills required: Skills required to achieve a badge are shown in black colour.

Examples: For each skill required, a range of examples are provided to illustrate how the relevant skill can be demonstrated. Examples are shown in blue colour.

Examples are a list of activities which are likely to be carried out when undertaking the role the badge relates to. The list of examples is **not** exhaustive. Individuals are **not** required to demonstrate every skill listed and there may be other relevant skills which are not listed, but can be accepted.

Definitions: Key terms, which are used to illustrate the skills required and/or the examples, are explained in light blue colour.

Worldchefs Certified Chef de Partie	
	Section for Chef de Partie level refers to the kitchen station the Chef de Partie is responsible for.
	CORE SKILLS
C1	Provide guest service
	Adhere to professional workplace standards
	Follow standards set by the establishment
	Make guests feel welcome when interacting with them
	Anticipate guest needs
	Respond to guest requests
	Escalate issues/complaints to line manager, as required
C2	Contribute to setting and monitoring goals and targets
	Work with line manager to set goals and targets for own section
	Communicate goals and targets to the section
	Work with the section to perform the required duties and responsibilities to achieve goals and targets
	Work with line manager to monitor section's performance against goals and targets
C3	Supervise own section to deliver service standards
	Agree daily activities with line manager for the section
	Communicate daily activities to section if station is manned by more than one person
	Participate and contribute to team briefings
	Check the grooming standard within the section on daily basis to ensure these meet professional standards and standards set by the establishment
	Ensure that activities undertaken by the section meet standards, including standard operating procedures (SOPs) set by the establishment
	Maintain effective working relationship with team members, peers, line manager and line manager's peers
	Deliver feedback to section and peers in a constructive and professional manner to improve food service standards
	Receive feedback in a professional manner
	Recognise and celebrate positive feedback/success
C4	Solve problems and deal with pressure in own area of responsibility
	Oversee the section's operations to spot any service issues that may impact on the food service and provide hands on support to resolve these
	Manage guest requirements, requests, feedback and complaints within own area of responsibility
	Escalate guest requirements, requests, feedback and complaints to line manager, as necessary

C5	Support training of the kitchen team on own section
	Carry out induction to own section for new members of the kitchen team
	Assist in conducting department training sessions
	Provide hands-on training to the section, as necessary
C6	Contribute to planning and managing resources, within budget
	Demonstrate an awareness of portion control, food costs and the importance of profitability
	Work with section to ensure ingredients and consumables are used in a cost effective manner by applying appropriate portion control measures and by keeping food waste to a minimum
	Ensure stock levels related to own section are maintained to meet business requirements
	Ensure safe and secure storage of food stock for own section
	Ensure section completes all tasks in readiness for food service
	Operate section to avoid over-preparation and over-cooking
	Ensure section is always sufficiently staffed and equipped to deliver food service to the required standard
C7	Demonstrate an awareness of sustainable practices in the kitchen
	Describe how the following practices could be applied in a kitchen operation:
	- Reducing food waste
	- Recycling waste/packaging
	- Economic use of power and electricity
	- Consideration of carbon footprint: the environmental impact of getting goods to the establishment (eg food miles)
	- Consideration of animal welfare

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	ROLE SPECIFIC SKILLS
R1	Demonstrate an understanding of own role and the role of own section
	Explain key activities that are part of own role
	Describe how different sections in the kitchen work together to deliver food and food service
	Explain how the kitchen contributes to the effective running of the establishment
R2	Ensure own section(s) are ready for service
	Oversee the preparation of the kitchen area to make sure that it is clean and ready for mise en place and further food preparation
	Check daily requirements, including guest numbers and any special requirements, to ensure that required stock (ingredients) is (are) available to be used
R3	Ensure that the principles of food safety are applied in own section
	Demonstrate personal responsibilities by ensuring the section does the following:
	- Maintain personal hygiene required for handling food
	- Keep the work area(s) and equipment clean and hygienic, using appropriate cleaning methods
	- Keep food safe from microbial, chemical, physical and allergenic hazards
	- Follow safe food handling practices and procedures, including safe work flow, to reduce contamination risks
	- Control temperature for storage and cooking of food to avoid food spoilage
	- Follow correct procedures for receiving deliveries and for storing food items
	- Maintain accurate records
	- Apply the principles of HACCP within own role
	<p>Food safety refers to the safe handling, preparing and storing food to prevent it from becoming contaminated and causing food poisoning and reduce the risk of individuals becoming sick from foodborne illnesses.</p> <p>HACCP refers to Food Safety Management Systems based on the principles of Hazard Analysis Critical Control Point according to appropriate directives or regulations.</p>

R4	Produce and present dishes, using standardised recipes
	Follow standardised recipes to prepare and cook a variety of dishes
	Identify, select and use appropriate ingredients
	Select the correct equipment
	Use appropriate cooking methods
	Operate cooking stations and equipment safely and effectively
	Produce and present dishes to establishment standards
	<p>Dish refers to a starter, main course or dessert made up of several components which has been produced and presented, ready to be served to guests within a restaurant setting and/or at a table (eg served on a plate or suitable equivalent). Take away, street food or food produced to be consumed 'on the go' does not qualify as a 'dish' for the purpose of the certification.</p> <p>Recipe refers to a set of instructions for preparing a particular dish. Recipes to include the name of the dish, number of portions, ingredients, quantities, timings, cooking methods, techniques and equipment.</p> <p>Standardised recipe refers to a recipe created by the culinary operation which includes requirements specific to the operation including presentation requirements.</p> <p>Cooking methods refers to the various ways of using cookery skills including sautéing, pan-frying, deep frying, boiling, poaching, steaming, baking, roasting, grilling, smoking, curing, and water-bath cooking.</p>
R5	Demonstrate a working knowledge of legislation and health and safety requirements which relate to own section
	Complete all mandatory training
	Maintain current knowledge of requirements which are relevant to own section
	Operate section in a way which meets relevant and current industry, legislative and company requirements and regulations
R6	Demonstrate a working knowledge and safe use of technology used in the kitchen appropriate to the role
	Use digital communication technology to carry out role, for example emails, handheld device and/or software and social media
	Demonstrate a competent and safe use of kitchen equipment, which has built-in digital or smart technology, without the need for supervision

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	PROFESSIONAL DEVELOPMENT
P1	Have an understanding of career pathways within the culinary profession, including progression opportunities for current role
	Describe the structure of the establishment
	Describe the structure of the culinary operation
	Identify career opportunities within the culinary profession
	Describe opportunities to progress from current role (ie next steps)
P2	Undertake a range of training or learning activities to acquire new or update existing skills and knowledge
	Identify training or learning needs specific to own role
	Participate in training or learning activities
	Provide evidence of training or learning undertaken
	<p>Training or learning activities refers to on-the-job training, workshops, seminars, conferences, courses, competitions and mentoring.</p> <p>Training or learning needs refers to the development of skills and knowledge related to culinary arts which may include:</p> <ul style="list-style-type: none"> - Product knowledge and food trends - Understanding of new developments, IT systems and equipment - Changes to legal or industry regulations such as health and safety and food safety - Changes to establishment standards - Development of soft skills such as communication and teamwork.
P3	Apply knowledge/skills gained from training or learning activities to improve working practice
	Identify opportunities to apply new knowledge/skills learnt
	Describe how new knowledge/skills learnt have been put into practice:
	- Changes made when operating in own role
	- Impact of the changes on own work