Job title	**Chef de Partie**		
Job purpose	To prepare, cook and present food	**SCQFLevel**	6

Core functions	**Specific Characteristics required**	**Attributes**
1. To prepare, cook and finish foods for complex dishes in line with company policy and procedure / standards set by Head Chef. 2. To monitor the production of food, ensuring consistent quality. 3. To monitor portion control and ensure portion controls are adhered to 4. To participate in stock control, stock order ensuring correct quantities and rotation. 5. To minimise and record all wastage in the kitchen 6. To ensure prompt service of all food in line with company policies and procedure / standards set by head chef 7. To ensure special dietary requests are recorded and carried out 8. To ensure that all work spaces are clean and tidy 9. To assist in the development and training of other staff 10. To ensure and monitor compliance with legislation and company	**Knowledge and understanding** • Demonstrate a generalised and theoretical knowledge of food preparation and cooking and professional kitchen operations • Work with a range of facts, ideas, properties, materials, terminology, practices, techniques associated with food preparation and cooking and professional kitchen operations • Relate this to a range of practical and everyday applications **Practice:Applied K&U** • Apply knowledge and understanding in the kitchen • Use some of the basic, routine practices, techniques and materials in routine contexts which may have non-routine elements • Plan how skills will be used to address set situations and/or problems and adapt these as necessary **Generic cognitive skills** • Obtain, organise and use factual and theoretical information in problem-solving • Make generalisations and predictions, draw conclusions and suggest solutions	• Work alone or with others with only limited supervision that may mean they have to work autonomously at times in their area of the kitchen • Potentially undertake some first line supervision of others particularly in relation to established kitchen teams performing routine activities such as set menus • Apply a good grasp of the skills and knowledge needed in their area of work • Take responsibility for solving basic day-to-day problems that arise such as food contamination • Use a range of standard communication, ICT and

policies and procedures 11. To ensure any handover is completed prior to finishing work. 12. To take part in any personal development activities appropriate and agreed	**Communication, ICT and numeracy** Use a range of skills for example; • Produce and respond to detailed and relatively complex written and oral communication in both familiar contexts and unfamiliar contexts • Select and use standard applications to process, obtain and combine information • Use a wide range of numerical and graphical data in routine contexts which may have some non-routine elements **Autonomy, accountability and working with others** • Take responsibility for carrying out a range of activities where the overall goal is clear, under non-directive supervision • Take some supervisory responsibility for the work of others and lead established teams in the implementation of routine work • Manage limited resources within defined and supervised areas of work • Take account of roles and responsibilities related to the tasks being carried out and take a significant role in the evaluation of work and the improvement of practices and processes	numeracy skills to handle information, some of which may be detailed or complex • Take on some limited management of the resources in the kitchen • Show awareness of the roles, responsibilities and requirements involved in the kitchen • Contribute to the evaluation and improvement of work practices and processes
Relevant qualifications prior to this level	▪ SVQ2 in Professional Cookery at SCQF level 5 ▪ MA at SCQF level 5 in Professional Cookery These are competence based routes with a wide flexibility to match workplaces ▪ Professional Chef Diploma at SCQF level 5 A broad knowledge based course usually delivered in college	
Relevant qualifications to this occupational level	• SVQ3 in Professional Cookery at SCQF level 6 • MA at SCQF level 6 in Professional Cookery	
Continual professional Development and route	• Sous Chef	