



Chef de Partie - Large Hotel

Certificate IV in Hospitality (Commercial Cookery) - SIT40407

Job Description

Employees are qualified chefs also known as line cooks or station chefs in charge of a particular area of kitchen production in a large restaurant. They undertake a supervisory or team leading role.

Summary of Training

- Organise and prepare food
- Present food
- Receive and store kitchen supplies
- Clean and maintain kitchen premises
- Use basic methods of cookery
- Prepare appetisers and salads
- Prepare stocks, sauces and soups
- Prepare vegetables, fruit, eggs and farinaceous dishes
- Select, prepare and cook poultry
- Select, prepare and cook seafood
- Select, prepare and cook meat
- Prepare hot and cold desserts
- Prepare pastries, cakes and yeast goods
- Plan and prepare food for buffets
- Develop cost-effective menus
- Monitor catering revenue and costs
- Establish and maintain quality control of food
- Prepare, cook and serve food for food service
- Prepare, cook and serve food for menus
- Prepare foods according to dietary and cultural needs
- Work with colleagues and customers
- Work in a socially diverse environment
- Deal with conflict situations
- Interpret financial information
- Implement food safety procedures



- Develop and implement a food safety program
 - Coach others in job skills
 - Lead and manage people
 - Control and order stock
 - Monitor work operations
 - Follow health, safety and security procedures
 - Follow workplace hygiene procedures
 - Implement and monitor workplace health, safety and security practices
 - Apply first aid
 - Select, prepare and serve specialised food items
 - Design menus to meet market needs
 - Perform office procedures
 - Manage finances within a budget
 - Roster staff
- This Australian Apprenticeships occupation may attract additional incentives under a range of initiatives in the Australia Government's Skilling Australia for the future initiative. This may include incentives to take up a trade or upgrade your skills. For more information contact an Australian Apprenticeships Centre, call the Australian Apprenticeships referral line on 13 38 73, or look at the [National Skills Needs List](#).

Note

Please be aware that this Sample Training Program is designed to be a guide only to the selection of non-core units. Alternative combinations of units may be selected. In some cases Australian Apprentices may also have to complete prerequisite units. Employers and Australian Apprentices should seek advice from an Australian Apprenticeships Centre or Registered Training Organisation for more detail.