



**CORK
INSTITUTE OF
TECHNOLOGY**

INSTITIÚID TEICNEOLAÍOCHTA CHORCAÍ



National Chef De Partie Apprenticeship Programme



INDUSTRY AND EDUCATION PARTNERSHIP



NATIONAL CHEF DE PARTIE APPRENTICESHIP PROGRAMME - FACT SHEET

The Chef de Partie Apprenticeship is an 'earn and learn' degree programme that combines on-the-job training with academic study in an Institute of Technology.

A Chef de Partie is trained to:

- deliver advanced culinary skills in a professional kitchen;
- supervise a particular area or station within the kitchen;
- work on their own as well as train Commis Chefs;

This programme is designed by industry and academic professionals so you will learn the skills, knowledge and behaviours necessary for a successful career that will take you anywhere in the world.

The Chef de Partie Apprenticeship programme is designed to expose you to a wide range of culinary skills and ideas and allows you to not only learn how to do something, but understand why it is done a certain way.

It combines classroom training with hands-on practical skills development in the workplace. You follow a structured path of learning to build your knowledge and skills from a basic to advanced level. Your work-based mentor will monitor and help you progress through the apprenticeship and you will learn how your college based learning links to your everyday working environment.

BENEFITS OF THIS PROGRAMME:

- Allows you to work and earn while getting to achieve a qualification;
- Gives you time to develop and enhance your skills and techniques with a mentor;
- Provides you with a wide range of career opportunities in any type of food business;
- Opens doors to career progression from Chef de Partie to Sous Chef and Head Chef.

HOW TO BECOME AN APPRENTICE:

To become an Apprentice, you must be currently employed or must obtain employment in a Solas approved establishment. For further information on the application process contact your nearest Institute of Technology offering the Apprenticeship programme.

ENTRY REQUIREMENTS:

The minimum age at which the employment of an apprentice may commence is 16 years of age.

The minimum education qualifications are:

1. A pass in the Leaving Certificate or equivalent examinations, obtaining a minimum grade O6/H7 in English, and O6/H7 in four other subjects;

OR

2. A full QQI FET level 5 Award;

OR

3. Relevant industry experience - Assessment of industry experience is by application to the Institute of Technology Tralee. Recognition of Prior Learning is dealt with on an individual basis once a student has registered.

OR

4. If you are employed as a chef and/or hold previous qualifications you may be eligible for advanced entry into year 2 or 3 of the programme.

CERTIFICATION AND PROGRESSION:

On successful completion of the Chef De Partie Apprenticeship Programme the Apprentice will receive a Level 7 - Bachelor of Art in Culinary Arts.

Apprentices who successfully complete the Chef De Partie Apprenticeship Programme will be eligible to progress to the Sous Chef Apprenticeship at Level 8.

PROGRAMME INFORMATION:

For further information and application requirements, please email hospitality@cit.ie or phone **021 433 5820** or log onto www.apprenticeship.ie

COSTS:

Student contribution fee - €1,500 per annum for years 1 & 2

€750 per annum for years 3 & 4

PROGRAMME STRUCTURE:

4 Years - 8 Semesters

Delivery is based on a **13-week semester** and it will be as follows; Semester 1 will be September to December and Semester 2 will be January to May.

YEAR 1 - Semester 1	
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YEAR 2 - Semester 4	
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YEAR 3 - Semester 5	
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YEAR 4 - Semester 7	
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YEAR 4 - Semester 8	
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CONTACT

For more information
contact:

Dr Noel Murray
Head of Department
Tourism & Hospitality
Cork Institute of Technology

Cork Institute of Technology
Bishopstown,
Co. Cork
T12 P928

E: hospitality@cit.ie

T: 353 21 433 5820

Restaurants Association of Ireland,
11 Bridge Court,
Citygate, St. Augustine Street,
Dublin 8, Ireland.

Registered in Ireland No: 56224IE, VAT No: IE4803163P

t: +353 1 6779901
f: +353 1 6718414
w: www.rai.ie
e: info@rai.ie



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