

BEAVERBROOK CHEF DEVELOPMENT PATH

(1) Kitchen Porter

Food Safety Level 1

Entry level into the culinary team.

Support with basic food preparation.

(2) Apprentice

Commis Chef

Food Safety Level 2

18 month programme with

attendance at Westminster

Kingsway College obtaining the Level 2

Commis Chef Qualification.

(3) Commis Chef /

Demi CDP

Food Safety Level 2

Support with basic food prep and larder section. With an aim to be a Demi CDP in 6-12 months who will oversee the larder and pastry or have an increase in responsibility of the kitchen.

(4) Chef de Partie-Senior CDP-Junior Sous Chef

Food Safety Level 2

Oversees a section in the kitchen. With an aim to be developed into a Senior CDP followed by Junior Sous Chef who will support the Sous Chef, and support with the day to day running of the kitchens.

First time people managers training given.

(5) Sous Chef

Food Safety Level 3

Support the Head Chef by running the kitchen, reviewing general food safety and conducting quality controls. Will attend internal core management courses and will be on route to be a future Head Chef.

(6) Head Chef

Food Safety Level 4

Overall responsibility of the kitchen, menu creation and people management. Attendance at external leadership/management seminars encouraged. Potential for award entries where applicable.