

Unit 301: Developing opportunities for progression in the culinary industry

Activity 8: Training needs analysis

Complete the training needs analysis based on your current kitchen skills and knowledge to undertake the role of a chef de partie.

Name:	Current Position:
How long have you been a chef?	Briefly describe the level of your experience within the professional kitchen:
Give brief details of any qualifications you have:	Describe the main purpose of your present job:
In order of importance, list the main tasks of your job:	List the skills, knowledge, abilities and experience necessary to do your job effectively:
What in your opinion are your present training needs, both to support your professional development and the business' needs?	Can you identify any area of training for the future that will assist you in your job role?

<p>Do you have any further comments with regards to your training and professional development?</p>	<p>Supervisor's notes:</p>