

PRODUCTION CHEF APPRENTICESHIP LEVEL 2

EMPLOYER TRAINING & APPRENTICESHIPS

For new or existing staff

Qualification

Production Chef Standard Level 2

Completers may want to progress to
Further hospitality based qualification

This apprenticeship standard is suitable for chefs working with centrally developed standardised recipes and menus, often producing food in high volumes. Working as part of a team in time bound and often challenging kitchen environments, production chefs maintain excellent standards of hygiene whilst ensuring compliance with procedures, menu specifications and recipes. They apply highly methodical organisational skills, energy, accuracy, attention to detail and are mindful of the importance of sustainability and protecting the environment.

Delivery model and duration:

Training is delivered in the workplace.

Duration: 15 months with up to 3 months End Point Assessment

Ideal for:

- Kitchen based staff in schools
- Kitchen based staff in hospitals and care homes
- Kitchen based staff in armed forces
- Kitchen based staff in high street casual dining or pubs

Entry Criteria:

- GCSEs in English and maths grade 9 - 3 or A* - D

The apprenticeship will cover the following core areas:

- Maintaining personal, food and kitchen hygiene
- Communicating internally and externally with customers and colleagues
- Ownership of personal behaviours and communication
- Challenge personal methods of working and actively implement improvements
- Adapting dishes to meet special dietary, religious and allergenic requirements
- Promoting self and the industry positively and professionally

Benefits to business:

- Gain qualified employees
- Learners will improve their knowledge, skills and behaviours
- Learners will gain a standard qualification in Production Chef

Benefits for learners:

- Enhance your culinary skills and gain a professional qualification
- Great scope for career progression and personal development
- Attend masterclasses in speciality areas such as game/butchery, fishmonger/smoking, pastry and patisserie
- Continued support from Gloucestershire College award winning Trainers

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End Point Assessment

The End Point Assessment will test the entire Standard, and be undertaken as follows:

- On Demand Test: 60 minute on demand test- 30 multiple-choice questions
- Practical Observation: 120-minute practical observation in the workplace followed by question and answer session
- Professional Discussion: 40 minute structured meeting

Components

Functional Skills English
& mathematics at Level 1
(working towards Level 2)

Knowledge, Skills and Behaviours

Overview

Knowledge

Kitchen Operations – Techniques for the preparation, assembly, cooking, regeneration and presentation of food. The importance of organisational/brand specifications and consistency in food production. Procedures for the safe handling and use of tools and equipment. The importance of following correct setting up and closing down procedures

Nutrition – The scope and methods of adapting dishes to meet the specific dietary, religious and allergenic needs of individuals. Key nutrient groups, their function and main food sources.

Business/Commercial – The role of the individual in upholding organisations' vision, values, objectives and reputation. How technology can support food production organisations.

Skills

Legal and Governance – Operate within all regulations. Legislation and procedural requirements. Complete and maintain documentation to meet current legislative guidelines

People – Use effective methods of communication with all colleagues, managers and customers to promote a positive image of yourself and the organisation. Work in a fair and empathetic manner to support team members while offering a quality provision. Work to ensure customer expectations are met.

Personal Development and Performance - Identify own learning style, personal development needs and opportunities and take action to meet those needs. Use feedback positively to improve performance

Behaviours

- Lead by example working conscientiously and accurately at all times.
- Be diligent in safe and hygienic working practices
- Take ownership of the impact of personal behaviours and communication by a consistent, professional approach
- Advocate equality and respect working positively with colleagues, managers and customers
- Actively promote self and the industry in a positive, professional manner
- Challenge personal methods of working and actively implement improvements