

Apprenticeship Standard Senior Chef in Production Cooking

Overview

Managing a team to produce standardised dishes and menus within a kitchen environment.

This is a **Level 3** apprenticeship standard. Senior Production Chefs strive to produce customers' meals consistently to perfection according to predetermined specifications. They have the ability to work independently and lead a team in often hot and highly challenging kitchen environments. Production Chefs are likely to work in organisations where brands, recipes and menus have been created by a central development team. Production chefs and their teams work quickly and efficiently, producing food often in high volumes, which is repeated day after day, requiring energy, highly methodical organisational skills and attention to detail. Here is an outline of key elements of the apprenticeship.

Topics covered

- ✓ Culinary principles - including preparation, cooking, handling, taste, diet, nutrition, standardised menus and working in a time-bound environment.
- ✓ Food business principles - including business strategy and requirements, brand standards, competitors, customer profiles, minimising waste, product knowledge, promotions and sales.
- ✓ Financial management - including forecasting, setting targets, minimising risks, monitoring revenue, profits and costs.
- ✓ Food safety standards - including taking responsibility for food safety practices and procedures, personal hygiene standards and safely storing, preparing and cooking ingredients.
- ✓ Senior production chef practices - including preparing, cooking and presenting standardised dishes, dealing with issues, malfunctions, maintaining product and service quality.
- ✓ Team management - including active listening, effective communication, promoting a fair working environment, staff support and development
- ✓ Legislation and regulations relevant to food production operations, including weights and measures, food safety, consumer rights, allergens, trades descriptions and HACCP
- ✓ Theories, models and styles of leadership and supervisory management skills
- ✓ Identification of measurable improvements and benefits to the department team or area of working
- ✓ Keeping up to date with current industry trends, developments and business objectives

Who should pursue this Apprenticeship

Employers will set their own entry requirements but it is expected to start on this apprenticeship you will have already achieved a level of skills and knowledge to be able to prepare and cook a range of dishes; having gained experience in an operational role, typically without supervisory responsibilities.

This Level 3 Apprenticeship includes

- ✓ On the job skills training
- ✓ Off the job skills training
- ✓ Level 2 Functional Skills in English & Maths
- ✓ Business project support and preparation
- ✓ Planning, Target Setting and Feedback
- ✓ Mock End Point Assessments

- ✓ **End Point Assessment** (after at least 12 months and successful completion of the above-complete the first 3 activities in any order):
 - 2 hour on **demand test** (Multiple-choice test)
 - 4 hour **Practical observation** (covering preparation & service)
 - **Business Project** (focusing on an opportunity/challenge/idea to make an improvement to the business the senior chef is working in)
 - Lastly, a 90 minute Professional Discussion leading to the certificate as a Pass or Distinction.

Typical Duration: 15 months

Progression from this apprenticeship is expected onto a higher level position, apprenticeship or further training.

Further information
01293 224225

www.rewardstraining.co.uk
enquiries@rewardstraining.co.uk