

Apprenticeship Standard Production Chef

Overview

Working as part of a team in time-bound and often challenging kitchen environments

This is a **Level 2** apprenticeship standard. Production chefs work as part of a team in time-bound and often challenging kitchen environments, for example; schools, hospitals, the Armed Forces, care homes and high street casual dining or pub kitchens. They report to the Senior Production chef or appropriate line manager. Production chefs are likely to work with centrally developed standardised recipes and menus, producing food often in high volumes.

Production chef:

- ✓ Maintain excellent standards of personal, food and kitchen hygiene
- ✓ Ensure compliance to procedures, menu specifications and recipes.
- ✓ Produce food meeting portion controls, and budgetary constraints
- ✓ Adapting and produce dishes to meet special dietary, religious and allergenic requirements
- ✓ Follow, complete and maintain production schedules, legislative and quality standard documentation
- ✓ Use specialist kitchen equipment
- ✓ Communicate internally and externally with customers and colleagues
- ✓ Commit to personal development activities

Topics covered

- ✓ Kitchen operations, techniques for preparation, assembly, cooking, regeneration and presentation of food
- ✓ Safe food handling and use of tools and equipment
- ✓ Methods of adapting dishes to meet the specific dietary, religious and allergenic needs of individuals
- ✓ Laws and legislation relating to food safety, Health and safety, HACCP, allergens and other relevant legislation
- ✓ Principles of customer service, effective communication and team work
- ✓ Business vision, values, objective and reputation principles
- ✓ Financial impact on portion and waste control
- ✓ Personal development and performance
- ✓ Feedback and learning styles
- ✓ Equality and Diversity

Who should pursue this Apprenticeship

This apprenticeship is for you if you apply highly methodical organisational skills, energy, accuracy, attention to detail and are mindful of the importance of sustainability and protecting the environment.

This Level 2 Apprenticeship includes

- ✓ On the job skills training
- ✓ Off the job skills training
- ✓ Level 2 Functional Skills in English & Maths
- ✓ Discussion 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):
 - 60 min on **demand test** (Multiple-choice test)
 - 2 hour **Practical observation** (covering preparation & service)
 - 40 minute **Professional Discussion** leading to the certificate as a Pass or Distinction

Typical Duration: 15 months

Progression from this apprenticeship is expected to be into a Senior Chef Production cooking and Hospitality Manager.

Further information

01293 224225

www.rewardstraining.co.uk

enquiries@rewardstraining.co.uk