



For **new** or **existing** staff

Production Chef Apprenticeship Level 2

Delivered by Gloucestershire College

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: 12 months with up to 4 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

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

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

Qualification:

Production Chef Standard Level 2

» **Completers may want to progress to**
Further hospitality based qualification

Entry Criteria:

- GCSE grades A-D or 9-3 in English and maths

Benefits for learners

- Receive training from experts with years of industry experience
- Become occupationally competent
- Develop your career as a Production Chef



Why work with Gloucestershire College

We will work in partnership with you to help you achieve your business objectives by providing exceptional apprenticeship programmes, a comprehensive range of staff training and skills development courses and access to an unrivalled resource of motivated and work ready employees.

☎ 01452 563400

✉ business.hub@gloscol.ac.uk

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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)

Unit	Overview
Kitchen Operations	Techniques for the preparation, assembly, cooking, regeneration and presentation of food
Nutrition	Produce dishes to suit individuals' specific dietary, religious and allergenic needs as required
Legal and Governance	Operate within all regulations. Legislation and procedural requirements
People	How to communicate with colleagues, line managers and customers effectively
Business/Commercial	The role of the individual in upholding organisations' vision, values, objectives and reputation
Personal Development and Performance	Identify own learning style, personal development needs and opportunities and take action to meet those needs

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