

# 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 high street casual dining or pubs

#### Entry Criteria:

- GCSEs in English and maths grade 9 - 1 or A - G (or Level 1 Functional Skills equivalent)

#### 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

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**GC**  
Gloucestershire College

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## Components

English and Mathematics qualifications completed in line with the apprenticeship funding rules.

## End Point Assessment

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

- 150 minute practical observation in the workplace followed by question and answer session
- 60 minute interview underpinned by a portfolio of evidence.

## Occupational Duties

Produce dishes using fresh and pre-prepared ingredients.

Ensure food stock is stored correctly and used in rotation.

Work effectively in a team, communicating internally and externally with customers and colleagues.

Follow standard operating procedures to produce and serve food to business standards.

Take personal responsibility for own development observing professional standards.

Ensure preparation, service and close down is undertaken as instructed and to meet daily demand.

Use equipment and technology safely and effectively including preventative maintenance.

Adhere to food safety regulations and legislation, and undertake due diligence.

Follow sustainability best practice in relation to the use of resources including energy, water and reduction and disposal of waste.

Adapt and produce dishes to meet special dietary, religious and allergenic requirements.

Comply with health and safety legislation, policies and procedures, including fire regulations.

Observe equity, diversity, inclusion and wellbeing guidelines and contribute to a supportive, inclusive and motivational working environment.