

Production Chef Intermediate Apprenticeship Standard

Ofsted Outstanding Provider

Course Level: Level 2 | **Campus: Newcastle** | **Subject Type: Hospitality & Catering**

Course Overview:

This apprenticeship focuses on developing culinary skills in a production kitchen. Apprentices learn about food preparation, cooking techniques and kitchen operations, preparing them for roles as production chefs in catering or food manufacturing.

What's Covered:

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. They apply highly methodical organisational skills, energy, accuracy, attention to detail and are mindful of the importance of sustainability and protecting the environment.

What will be covered whilst training:

On program training will enable the apprentice to develop the knowledge and understanding (Know it), along with acquiring the practical skills (show it) in the following areas.

- Kitchen operations
- Techniques of food preparation, assembly, cooking, re-generation and presentation of food
- Organisational and brand standards, consistency and operating procedures.
- Safe use of equipment, setting up and closing down procedures
- Receipt and storage of goods
- Responsibility for safe and efficient operations of the work area.

Nutrition:

- Key nutrients, functions and food sources
- Adapting and producing dishes to meet specific dietary requirements to meet religious, dietary and allergenic needs.
- Legal and governance:
- Relevant industry legislation and procedures regarding food safety, HACCP, allergens, health & safety
- Complete and maintaining workplace documentation

People:

- Communication within the business, customer service and team working
- Business and commercial:
- Business vision, values, and objectives
- Portion control and waste
- Use of technology
- Importance of sustainability

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Results 13%

above national average

Personal development and performance:

- How personal development impacts the individual and the team
- Setting personal goals and development opportunities
- Learning styles and feedback to improve performance.

IN addition the apprentice will be required to demonstrate the following behaviours (Live it)

- Leading by example
- Be diligent in safe and hygienic working practices
- Take ownership of personal behaviours, and consistent, professional level of communication
- Advocate equality and respect
- Actively promote self and industry in a positive, professional manner.
- Challenge personal methods of working and actively implement improvements.

Entry Requirements:

Employers may set their own entry requirements. GCSE Grade A to C (9-4) will allow exemption of the maths and English component of the apprenticeship. Apprentices without these GCSE grades will need to achieve Functional Skills Level 1 English and maths, and take the test for Level 2 English and maths prior to taking the end-point assessments.

Assessment Information:

On program learning is planned and delivered in the workplace, along with tutor support to develop all the knowledge and skills required to meet the standard. Progress is monitored and assessments are arranged throughout the program, and these may include observation, discussion, questioning, testimonies, reflective accounts, assignments, gathering workplace evidence, work products and independent research. If appropriate, day release can be arranged at Stafford College Hospitality department to develop practical skills required by the employer.

This standard has End Point Assessments which include:

- On demand test of knowledge
- Practical observation in the workplace
- Professional Discussion
- To achieve your apprenticeship you will also need to achieve a minimum of a pass in each of the end point assessments.

Fees and Financial Support:

While you are on an apprenticeship your employer pays you a salary and supports you whilst you undertake your training.

Progression:

If you successfully achieve all parts of the apprenticeship, your assessor will discuss with you and your employer the next steps to take. Dependent on your roles and responsibilities, this may be the next level of the subject you have been studying already or a different pathway.

What else do I need to know?

On an apprenticeship programme you usually will work for a minimum of 30 hours a week for the employer and then have one day a week at college or designated time in the workplace.
Some job roles will require a DBS before starting, you will be advised at interview stage if this is required.
Whilst you are on an apprenticeship your employer pays you a salary, this includes all off the job training as well.

How do I find out more?

Telephone: 01782 254287 (Newcastle office) or 01785 275660 (Stafford office)
Email: apprenticeships@nscg.ac.uk