



## Production Chef Level 2 Apprenticeship

Production chefs work as part of a team in time-bound and often challenging kitchen environments. Production chefs are likely to work with a wide range of food items and be able to adhere to a centrally developed recipe specification and menu, 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.

### Your training will include the following topics:

- Personal Development and Performance
- Communication, Behaviour and Customer Care
- Be Able to Prepare, Assemble and Cook Food Products Using a Range of Techniques
- Receiving Deliveries and the Correct use of Equipment
- Kitchen Operations
- Nutrition and Dietary Requirements
- Food Specifications and Allergens
- Legislation
- Food Safety Management Systems
- Food Costings and Wastage

### EPA Requirements:

- Practical Observation
- Professional Discussion
- On Demand Test

### Who is it suitable for?

Anyone working in a production kitchen, such as schools, contract caterers, branded restaurant, pubs and cafes

### How long will it take?

A minimum of 12 months training followed by up to 3 months for EPA

### Functional Skills requirement:

You will need to achieve a minimum of level 1 in maths and English or provide evidence of a suitable equivalent achievement. All apprentices will be required to work on maths and English as part of their personal development

### Progression routes

Upon completion of this standard you will be able to progress to a level 3 apprenticeship, Senior Production Chef is a natural next step, where you will be supervising a kitchen team



Performance Learning Group

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