



Senior Production Chef Level 3 Apprenticeship

Senior production chefs may lead a brigade team or may support the head chef in larger establishments. They supervise production chef teams in a variety of kitchen environments. Senior production chefs have accountability for the day-to-day running of the kitchen service, producing, monitoring and maintaining consistent food standards, legislative requirements and quality across all areas and during all stages of production and supply.

Your training will include the following topics:

- Culinary Understanding
- Business and Brand Understanding
- Food Safety and Safe Working Practices
- Personal & Business Performance
- Safety Management
- People Management
- Business Diversity
- Personnel Development Processes & Business Management
- Business Risk Assessment
- Business Growth Strategies

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. Senior production chefs should also be in a senior job role such as Head chef, Second chef, Kitchen Manager or Supervisor

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 2 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 4 apprenticeship, Hospitality Manager is a natural next step, where you will be in a senior management position



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