

Production Chef

Apprenticeship Category:
Catering and Hospitality

Minimum 15 months +EPA

Standard number: ST0589

Qualification Level: 2

Job Role

Production chefs work as part of a team in time-bound and often challenging kitchen environments. 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.

Requirements

English and Maths at GCSE Grade C or above. Apprentices without English or Maths Level 2 must achieve this prior to taking the end point assessment.

Progression Route

- Senior Production Chef Level 3.
- Chef de Partie Level 3.
- Head Chef.
- Operational Team leader.

Tasks

Module 1

Kitchen operations.

Module 2

Nutrition.

Module 3

Legal and governance.

Module 4

People.

Module 5

Business / Commercial.

Module 6

Personal Development and performance .

Module 7

EPA.