

# Chefs' Academy

## Level 2

For ambitious kitchen employees who are keen to gain new culinary skills – the perfect opportunity to convert and grow your experience into an industry recognised qualification. We provide access to work with fresh ingredients, cook from scratch, explore new food groups and cooking methods over and above those in your day-to-day work environment; all delivered by our award winning trainers. This apprenticeship is equivalent to 5 GCSE's and represents a £9000 investment in your personal development.

### Who is it for?

Whether you're a seasoned chef or a kitchen enthusiast, our doors are wide open for you! Dive into a culinary adventure where every role matters. Elevate your expertise, nourish your skills, and savor the journey of personal and professional growth. Whether it's to fuel your career development or simply indulge your passion for culinary excellence.



### Duration:

12 months + End-point Assessment.



### Blended delivery:

- Once a month practical hands-on masterclasses out of business at the nearest academy
- 1-1 sessions with Lifetime Learning Coach (F2F & remote)
- Virtual classrooms
- Self-study via online learning platform - Aptem



### Modules:

Face to face practical hands-on masterclasses each month plus theory, covering:

- Food Safety
- Legislation, Health & Safety
- Your Team
- Kitchen Operations
- Cooking Methods
- Meat, Poultry, Game & Offal
- Nutrition and Healthy Eating
- Vegetables,
- Vegetable Protein, Pasta, Rice & Eggs
- Fish and Shellfish
- Bread, Dough & Pastry
- Desserts
- Sauces, Stock & Soups
- Communication & Conflict
- Business Operations



### End-point Assessments:

- Simulated Practical with Questions in the Academy Setting
- Interview underpinned by a Portfolio of Evidence



Mitchells  
& Butlers  
Apprenticeships



### Could this apprenticeship be for you?

If you're working in a kitchen role and are keen to develop your Practical Skills, as well as enhance your knowledge, skills, and behaviours within the world of hospitality, this is a great opportunity for you.

Here's a list of some of the additional knowledge and skills you may gain:

- Working with fresh ingredients at every masterclass, providing knowledge of seasonality and how this can impact dishes and menus
- An understanding of how some food areas contribute to the regeneration of species and the global impact these may have
- An understanding of where meat products are from on a carcass and how these dictate cooking methods
- Work with plant-based ingredients that can benefit and promote a healthier lifestyle
- Practical skills to take back to your business as well as life skills to help get more for your money when making meals for you and your family
- Eligibility to enter our MABsterchef Competition

