

Production Chef

Level 2

For ambitious individuals eager to develop their career in the exciting world of hospitality. An apprenticeship could be the golden ticket needed to step into an enhanced role. This may be the perfect opportunity to convert and grow your experience within hospitality into an industry recognised qualification. This apprenticeship is equivalent to 5 GCSEs and represents a £7000 investment in your personal development.

Who is it for?



- Those new to hospitality
- First line chefs wanting progression
- Kitchen team members wanting to enhance existing knowledge and skills

Duration:



12 months + End-point Assessment.

Blended delivery:



- 1-1 sessions with Lifetime Learning Coach (F2F & remote)
- Virtual classrooms as additional support tool if needed
- Self-study via online learning platform – Aptem

Modules:

- Self-Management
- Equipment
- Teamwork and Communication
- Safety & Legislation
- Produce & Present Dishes
- Adapt & Modify
- Kitchen Management
- Stock Control
- Problem Solving



End-point Assessments:

- Practical Observation with questions
- Interview underpinned by a portfolio of evidence



Could this apprenticeship be for you?

Upon completion of this apprenticeship, you'll not only display a versatile skill set in understanding dish specifications, but also enhance your expertise in identifying and responding to individuals' needs. Additionally, you will acquire new knowledge in effectively communicating with both customers and colleagues.

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

- Further development of preparation and presentation skills to meet high-quality standards.
- Understand the effect and principals of ethical and sustainable practices within the hospitality industry
- Development of time management skills and prioritisation of multiple tasks within given timeframes.
- Deeper understanding of blending nutrient groups to craft well-balanced meals, all within the dynamic setting of a kitchen environment