

APPRENTICESHIP STANDARD IN PRODUCTION CHEF

LEVEL 2

Production chefs work as part of a team in time-bound and often challenging kitchen environments, for example; schools, hospitals, the Armed Forces, care homes and high street casual dining or pub kitchens. 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. Production chefs maintain excellent standards of personal, food and kitchen hygiene. Adhering to menu specifications and recipes, producing food meeting portion controls, and budgetary constraints, adapting dishes to meet special dietary requirements.

TRAINING BENEFITS

On completion of this 12 months standard, apprentices will demonstrate skills and techniques in producing dishes and recipe specifications. How they are capable of working as part of a team, highly methodical organisational skills paying attention to detail to adapt and produce dishes to meet special dietary requirements, following budgetary constraints.

WHAT'S COVERED?

- **Kitchen Operations:** Apprentices know how to identify and respond to individuals' needs in different situations and communicate with customers and colleagues from a diverse range of backgrounds and cultures.
- **Nutrition:** Apprentices know the importance of combining nutrient groups to produce balanced menu items and dishes and how these impact on health and the benefits of a balanced diet including medical conditions such as obesity, diabetic, high cholesterol, intolerances, allergens, religious and life style choices. Understand the different dietary requirements for vulnerable, expectant mothers, young children, elderly and those who have weakened immune systems. Produce dishes to meet individual's specific dietary requirements.
- **Legal & Governance:** Apprentices understand the legal responsibilities of employers and employees, including the power of enforcement officers and the actions that can be taken in the event of non-compliance. Understand the importance of providing food allergen information to customers and which food may be common allergens on the regulatory list. Know the current legislation, regulations and procedures covering food safety, HACCP, health & safety, hazard analysis, and allergens. Operate within all regulations and legislation ensuring all legal documents are completed under legislative requirements.
- **People:** Apprentices know the correct methods of communication including verbal, written and non-verbal, and how using inappropriate methods of communication can affect colleagues and customers. Know the organisations standards for customer care and how to put it into practice and the importance of making a good first impression, making customers feel welcome and at ease. Understand the principles of customer service how to effectively communicate with customers and how individuals' impact on the customer experience. Supporting team members within your own area and across the wider business.

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- **Business/Commercial:** Apprentices understand and uphold the organisations business visions, values and objectives. Understand the provenance of food commodities and the principals of ethical and sustainable resourcing, such as air miles, seasonality, local suppliers, farm to fork and nose to tail cooking. Understand how the benefits of improved sustainable and environmentally friendly practices in production kitchens. Identify current trends in food production technology (cooking equipment, stock control systems, EPOS) and how this can support the operation such as Just Eat, Deliveroo, social media for marketing, customer feedback and loyalty.
- **Personnel Development & Performance:** Apprentices know different learning styles such as visual, auditory and kinaesthetic. Understand how personnel development and performance contribute to the success of the team and organisation. How to identify to personal goals and development opportunities and the support and resources to achieve these. Recognise own strengths and weaknesses, and the benefits of self-development while working as part of a team.

ASSESSMENT PRACTICE

Regular evaluation sessions with managers and trainers will allow apprentices to practice end assessment activities such as practical observations, Q&A sessions, reviewing the apprentice's portfolio of evidence and a series of professional discussions. To prepare for a final end point assessment apprentices will be asked to complete a number of activities in-between visits to build confidence and competence in the knowledge, skills and behaviours areas.

END POINT ASSESSMENT

Apprentices access End Point Assessment following a gateway discussion with their employer and Regional Trainer where entry requirements are discussed, checked and recorded including functional skills at the required level. The Production Chef Apprenticeship Level 2 End Point Assessment will include the following types of assessment:

- **Multiple choice questions**
- **Practical observation in a working environment**
- **Professional discussion**



GET IN TOUCH

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