



Production Chef Apprenticeship Standard – 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.

How will Apprentices learn?

Our Personal Training Advisors will deliver high-quality face-to-face teaching and learning at the employer's premises. They will provide all the resources your Apprentices will need to progress.

Our intuitive learner management system, OneFile will really bring the subject to life through our online resources. We provide real-time learner information so that you will always know what is being taught and how learners are progressing.

What will Apprentices learn?

This Apprenticeship has been designed to develop existing and new skills and to equip Apprentices with the knowledge, skills and behaviours required to support them in their role.

Our Apprenticeships provide highly effective teaching and learning tailored to meet individual business needs and to provide job-specific skills vital for peak business performance.

Duration

The minimum timeframe for this qualification is 12 months. End Point Assessment will follow teaching and learning period and is estimated to take 3 months.

Maths and English functional skills

Apprentices will be required to have or achieve level one English and Maths.

Progression opportunities

The apprentice could progress onto a Senior Production Chef Level 3 programme

Off the job (OJT)

The apprentice must receive off-the-job training for a minimum of 20% of the time that they are paid to work.

There are many activities that can be calculated towards the OJT hours such as;

- **Shadowing a colleague**
- **Online learning**
- **Internal training**
- **Team Meetings**
- **Appraisal/1-2-1 visits**

The Production chef apprenticeship requires the development of following professional behaviours, knowledge and skills.

- **Kitchen Operations**
- **Nutrition**
- **Legal and governance**
- **People**
- **Personal Development and performance**

The full criteria can be viewed online by visiting;

instituteforapprenticeships.org/apprenticeship-standards/production-chef



Production Chef

Knowledge, Skills and Behaviours – Level 2



	Knowledge and Understanding (Know it)	Skills (Show it)
Kitchen operations	Techniques for the preparation, assembly, cooking, regeneration and presentation of food.	Check, prepare, assemble, cook, regenerate, hold and present food meeting the needs of the customers and maintaining organisational standards and procedures.
	The importance of organisational/brand specifications and consistency in food production.	Use kitchen tools and equipment correctly to produce consistently high quality dishes according to specifications.
	How to check fresh, frozen and ambient foods are fit for purpose.	Take responsibility for the cleanliness, organisation and smooth running of the work area.
	Procedures for the safe handling and use of tools and equipment.	
	The importance of following correct setting up and closing down procedures.	
	Specific standards and operating procedures for organisations.	
Nutrition	Key nutrient groups, their function and main food sources.	Produce dishes to suit individuals' specific dietary, religious and allergenic needs as required.
	The scope and methods of adapting dishes to meet the specific dietary, religious and allergenic needs of individuals.	
Legal and governance	Allergens and the legal requirements regarding them.	Operate within all regulations, legislation and procedural requirements.
	Relevant industry specific regulations, legislation, and procedures regarding food safety, HACCP, health and safety appropriate to organisations.	Complete and maintain documentation to meet current legislative guidelines.
	The importance of following legislation and the completion of legal documentation.	
People	How to communicate with colleagues, line managers and customers effectively.	Use effective methods of communication with all colleagues, managers and customers to promote a positive image of yourself and the organisation.
	Principles of customer service and how individuals impact customer experience.	Work in a fair and empathetic manner to support team members while offering a quality provision.
	How and why to support team members in own area and across organisations.	Work to ensure customer expectations are met.
Business Commercial	The role of the individual in upholding organisations' vision, values, objectives and reputation.	Work collaboratively to uphold the vision, values and objectives of the organisation.
	The financial impact of portion and waste control	Use technology appropriately.
	How technology can support food production organisations.	Maintain quality and consistency in food production by using resources in line with organisations' financial constraints, style, specifications and ethos.
	The importance of sustainability and working to protect the environment.	
Personal Development and performance	How personal development and performance contributes to the success of the individual, team and organisation.	Identify own learning style, personal development needs and opportunities and take action to meet those needs.
	How to identify personal goals and development opportunities and the support and resources available to achieve these.	Use feedback positively to improve performance.
	Different learning styles.	



Production Chef End Point Assessment – Level 2



The end point assessment will only commence once the Employer, Apprentice and Smart Training Advisor are confident that the apprentice has developed all the knowledge, skills and behaviours defined in the apprenticeship standard and that these are clearly evidenced through the progress review meetings and records. The independent end point assessment ensures that all Apprentices consistently achieve the industry set professional standard. The EPA can commence at any point once the apprentice is competent and after the twelve-month minimum period of learning and development. Prior to independent end point assessment the functional skills English and maths components of the apprenticeship must be successfully completed.

What does the EPA comprise for this apprenticeship?

On-demand test	Practical Observation	Professional discussion
60-minute (including 10 minutes reading time) on demand test	120 minutes practical observation followed by question and answer session	40-minute (+/- 10% at the discretion of the independent assessor) structured meeting

Completion

In order to pass the Apprenticeship it is necessary to pass each of the assessment areas. Should an Apprentice be unsuccessful in passing one assessment activity this can be retaken as soon as the apprentice is ready and when practicable for the business.

Should they be unsuccessful on two or more of the assessments a period of further training and development lasting between one and three months must take place before a resit. For more information on grading criteria please refer to the Apprenticeship standard assessment plan by searching via <https://findapprenticeshiptraining.esfa.bis.gov.uk/>