



# Senior Production Chef Apprenticeship Standard – Level 3



Senior production chefs may lead a brigade team or may support the head chef in larger establishments. They report activities to the Head chef or appropriate line manager. They supervise production chef teams in a variety of kitchen environments, for example; schools, hospitals, the Armed Forces, care homes and high street casual dining or pub kitchens. Job roles include Head chef, Second Chef, Kitchen Manager / Supervisor, Cook. Senior production chefs have accountability for the day-to-day running of the kitchen service, producing, monitoring and maintaining consistent food standards, legislative requirements and quality across all areas and during all stages of production and supply.

## 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.

The Senior Production Chef apprenticeship requires the development of following professional behaviours, knowledge and skills. Some are detailed below;

- **Kitchen Operations**
- **Nutrition**
- **Business/Commercial**
- **Legal and Governance**

## 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 two English and Maths.

## Progression opportunities

Chefs will gain experience in an operational role, typically without supervisory responsibilities before progressing onto this apprenticeship. Individuals that successfully achieve the senior chef apprenticeship in production cooking will be ready to progress onto a higher-level position, apprenticeship or further training.

## 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 full criteria can be found by visiting Institute for Apprenticeships website below;

[institute-for-apprenticeships.org/apprenticeship-standards/senior-production-chef/](https://institute-for-apprenticeships.org/apprenticeship-standards/senior-production-chef/)



# Senior Production Chef

## Knowledge, Skills & Behaviours - Level 3



	Knowledge and Understanding (Know it)	Skills (Show it)
<b>Kitchen operations</b>	The organisation or brand specifications and how to use them to produce standardised menu items and dishes.	Supervise the production of centrally developed menu items and dishes according to organisational specifications.
	Par stock levels, quality points and safe storage conditions for food items.	Ensure deliveries are checked and stored correctly.
	The importance of monitoring the correct use and maintenance of food production equipment and the procedure for dealing with misuse and malfunctions.	Monitor the correct use and maintenance of food production equipment.
	The importance of keeping up-to-date with product range, brand development, promotions and current trends.	Acquire and share with the team up-to-date information regarding product range, brand development, promotions and current trends.
<b>Nutrition</b>	The importance of combining nutrient groups to produce balanced menu items and dishes.	Monitor the production of food to ensure clients' needs are met.
	The importance of checking that the food production team is meeting the specific needs of individuals.	
<b>Legal and governance</b>	The importance of monitoring the team's understanding and compliance with all relevant industry specific regulations, legislation and procedures.	Monitor and ensure the effective implementation of food safety management systems.
	The role of the supervisor in ensuring due diligence requirements are met.	Monitor and ensure legislative compliance and the completion of due diligence documentation.
<b>People</b>	How to support and influence the team positively to deliver a high quality product.	Support team members to ensure the timely delivery of high quality food to the specification required.
	Recognise how all teams are dependent on each other and understand the importance of teamwork both back and front of house in achieving business objectives.	Maintain harmony across the team and with colleagues in other parts of the organisation, identifying and dealing with problems constructively to drive a positive outcome.
	How to work with people from a wide range of backgrounds and cultures and how local demographics may impact the product range of the business.	Use effective methods of communication and operate in a fair and empathetic manner that achieves the desired result and demonstrates a customer centric culture.
	How to communicate knowledge to the team and support own and individuals' development.	Identify development needs for self and team and actively encourage and support individuals to enhance their skills and knowledge.
<b>Business / Commercial</b>	The business vision, objectives and brand standards, and the importance of the team in upholding these.	Effectively use techniques that support cost reduction, improve performance, revenue, profit margins and customers' experience.
	How to operate efficiently to deliver profit margins, reduce wastage and support the overall financial performance of the business.	Monitor costs, using forecasting to set realistic targets with the team.
	Understand how technology can improve efficiency and productivity within food production organisations	Effectively control resource allocation, minimise wastage and use sustainable working practices.
	How to identify, plan for and minimise risks to the food production, service and operation	Use technology to improve efficiency and productivity.
	The customer profile of the business, its main competitors and the business growth strategy.	Risk assess situations, identifying and isolating matters of concern, by establishing the cause and intervening accordingly to minimise risk to people and organisation.
		Carry out activities in line with business/brand values that actively market the business, support competitiveness and help meet business objectives.

### Behaviours (Live it)

- Act as a role model to the team
- Be diligent in ensuring safe and hygienic practises are followed
- Strive to achieve the required outcome and support positive, open communications that help team members achieve the best result for customers and the business
- Be solution focussed when dealing with unexpected challenges
- Celebrate personal growth and the achievement of team members
- Show passionate enthusiasm to provide high quality food products
- Take pride in their role through a consistently positive and professional approach



## Senior Production Chef End Point Assessment – Level 3



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
<p>The 90-minute On-Demand test (including reading time) will be scenario based, requiring the apprentice to demonstrate reasoning and joined up thinking, demonstrating synoptic performance against the key elements of the standard.</p>	<p>During the four-hour observation, the apprentice should have the opportunity, if required, to move from one area/function of the business to another in order to best demonstrate how they have applied their knowledge, skills and behaviours in a real-work environment to achieve genuine and demanding work objectives.</p>	<p>The 60-minute professional discussion is a structured discussion between the apprentice and their independent end assessor.</p>
<b>Completion</b>		
<p>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.</p> <p>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 <a href="https://findapprenticeshiptraining.esfa.bis.gov.uk/">https://findapprenticeshiptraining.esfa.bis.gov.uk/</a></p>		