



training and
recruitment

Hospitality Services

Production Chef Level 2

This programme is found in a diverse range of organisations including high street and pub casual dining, the armed forces, schools, hospitals and care homes, work canteens, maritime, and more. Apprentices will be expected to work with centrally developed standardised recipes and menus, producing food using majority pre-prepared ingredients often in high volumes. In some key environments, a Production Chef cooks for people with special dietary requirements such as children in schools, elderly people in care homes, or people who are unwell or recovering from illness in hospitals.

Get in touch

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See programme info



Production Chef Level 2



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Who is it for?

Chefs, Junior Chefs, Production Chefs.

Learning Topics

- Kitchen Operations
- Nutrition
- Legislation, Policies & Procedures
- Stakeholder Communication
- Business & Commercial Acumen
- Personal & Professional Development

Learner Journey

- 12 months on-programme learning + 3 months End Point Assessment period (on demand test, practical observation & professional discussion)
- Monthly virtual classroom lessons/workshops
- Online 121 support from our specialist tutors
- Workplace training, shadowing & mentoring
- End Point Assessment preparation
- Progress Reviews
- 315 hours of Dedicated Learning Time will need to be recorded across the duration of your qualification