



**Production Chef Apprentice Standard**

2021/22

Inspiring Lives, Discovering Futures

**The Course**

**In brief...**

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.

**Who is it for?**

Anyone looking to start a career in the catering industry or wanting a qualification alongside their current job.

**What the Course Leads to**

**What courses can I do after this?**

You may want to progress to a higher level catering apprenticeship.

**What do I need to apply**

**To do this course you should have...**

Maths and English GCSE grade 2 or above or Functional Skills level 1

**Course costs**

Course Code	Start Date	Costs 16-18	Costs 19-23 (with concessions)	Costs 19+ (no concessions)
TEN3PM0160	01/08/2021	TBC	TBC	TBC

\* Please note fees are subject to change.

**Costs**

No training cost to the apprentice

**Associated Costs**

There may be costs for chef whites and knife kit, unless covered by the employer

**Course Content**

**Course Content**

- How to maintain excellent standards of personal, food and kitchen hygiene
- How to ensure compliance to procedures, menu specifications and recipes.

**Key Information**

**Duration**

12 Months

**Attendance**

Apprenticeship

**Level**

Level 2

**Qualification Name**

NVQ 2/Level 2 Diploma

**Awarding Body**

City & Guilds

**Curriculum Area**

Service Industries and Humanities - Hospitality and Catering

- Producing food, meeting portion controls, and budgetary constraints
- Adapting and producing dishes to meet special dietary, religious and allergenic requirements
- follow, complete and maintain production schedules, legislative and quality standard documentation
- Using specialist kitchen equipment
- Communicating internally and externally with customers and colleagues
- Personal development activities

Next Steps ...

Email: [enquiries@thecollege.co.uk](mailto:enquiries@thecollege.co.uk)

Telephone: 01202 205205

Web: [www.thecollege.co.uk](http://www.thecollege.co.uk)

Live chat available on the website

