



Senior Production Chef Apprenticeship Level 3

2022/23

Inspiring Lives, Discovering Futures

The Course

In brief...

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.

Who is it for?

Those currently employed in a catering role or with a previous catering qualification or experience.

What the Course Leads to

What courses can I do after this?

What do I need to apply

To do this course you should have...

Previously completed a level 2 catering apprenticeship or have relevant experience working in this sector.

Maths and English grade C/4 or above or Functional Skills level 2 completed.

Course costs

Course Code Start Date Costs 16-18 Costs 19-23 (with concessions) Costs 19+ (no concessions)

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|-------------|------------|-------------|--------------------------------|----------------------------|
| TEN3PM0170 | Various | TBC | TBC | TBC |

* Please note fees are subject to change.

Course Content

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Senior production chefs:

- supervise and contribute to the production of centrally developed standardised recipes and menus
- supervise the production of dishes to meet specific dietary requirements
- complete, monitor and maintain food safety management systems (which include delivery, storage, cooking and service) and work equipment
- identify training needs and assist in the recruitment of kitchen personnel
- maintain the catering operating budget using nominated suppliers and ensuring the control of waste.
- support cost reduction, improve performance, revenue, profit margins and customers' experience
- monitor service to improve efficiency and productivity.
- lead team briefings/meetings

Key Information

Duration

18 Months

Attendance

Apprenticeship

Level

Level 3

Qualification Name

NVQ Level 3

Awarding Body

City & Guilds

Curriculum Area

Service Industries and Humanities - Hospitality and Catering

Next Steps ...

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Live chat available on the website

