



Apprenticeship
Production Chef
Intermediate Level 2

employer
partnerships



Why study this course?

Gain experience/formal qualifications and earn why you learn!

Learn how to be a Production Chef.

We can help you find a job in a Kitchen or if you already work in the industry help you gain formal qualifications.

With additional training, you may be able to progress in your career to roles including Chef De Parte, Sous Chef, Team Leader, supervisor or a wide range of other Hospitality roles.

Who is this course aimed at?

Due to the varied nature of Hospitality there are many job roles that apply to intermediate apprentices. Examples of these include:

- Chef/Cook in a Restaurant
- Bar
- Hotel
- School
- Care settings.

What will you study?

You will study a range of subject areas:

- Kitchen Operations
- Nutrition
- Legal & Governance: Apprentices People
- Business/Commercial
- Personnel Development & Performance

Knowledge and skills that you will develop

- You will develop your theory knowledge of a production chef
- Practical cookery skills in the kitchen
- Develop personal and professional skills required to work in a operational kitchen

Behaviours you will develop

Working in Catering requires good communication skills, customer service and an understanding of the Hospitality environment, all of which are covered by this qualification

Entry requirements

You will need to complete initial assessments in maths and English and take part in an interview with a member of our Assessment Team.

You will need to be working in an environment that will provide you with the opportunities to learn and develop Hospitality skills.

How long will it last?

13-18 months.

How will it be delivered?

We treat all our Catering and Hospitality Apprentices as individuals and work around the needs of the Employer and Apprentice. The main body of the Apprenticeship is delivered in your workplace on a one-to-one basis with your Employer/ Assessor and Southport College, with weekly sessions in the College for further practical delivery. Assessment is through the completion of a portfolio of evidence and an external end point assessment.

Maths and English development will be delivered at Southport College on a flexible basis to suit the Apprentice and employer. If you have a Grade C or 4 in GCSE you will be exempt from Maths and English.

You and your employer must demonstrate a commitment to off the job training to support completion of this apprenticeship (typically setting aside 8 hours per week for learning and development).

How will it be assessed?

- Your Tutor will prepare you for an onsite observation by an Independent assessor and an online theory test.

Qualification gained

- Level 2 Production Chef Standard
- Level 1 and 2 Functional skills maths and English (if required).

Progression to further study

Intermediate Apprentices, with support and opportunities in the workplace, can progress onto Advanced Apprenticeships:

- Level 3 Food and Beverage Supervisor
- Level 3 Senior Chef Production
- Level 3 Chef De Parte

Further details on this standard can be found at www.instituteforApprenticeships.org

For more information please contact our Workforce Development Team on 01704 392874.