

Apprenticeship

Senior Production Chef Level 3

Gain advanced experience and formal qualifications while earning as you learn.

Learn the skills required to become a Senior 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.

Enhance your career prospects with the potential to progress into roles such as Head Chef, Kitchen Manager, or Hospitality Supervisor.

Qualification Gained:

Level 3 Senior Production Chef

Level 2 Functional Skills Maths and English (if required).

Progression

Upon successful completion, apprentices can progress to roles such as:

- + Head Chef or Kitchen Manager
- + Food and Beverage Supervisor
- + Advanced Apprenticeships, such as Level 4 Hospitality Management

Further details

Further details can be found at InstituteForApprenticeships.org

Who to contact

For more information please contact us:

01704 392874

info@competeapprenticeships.co.uk

Who is this course aimed at?

This course is ideal for individuals already working in a supervisory or senior role within the catering and hospitality industry. Suitable job roles include:

- + School Head Cook
- + Sous Chef in Restaurants or Hotels
- + Team Leader in Care Settings
- + Hospitality Supervisor

What will you study?

A variety of advanced topics, including:

- + **Leadership and Team Management:** Developing skills to manage and influence a team effectively
- + **Business and Financial Operations:** Learning the fundamentals of stock management, budgeting, and cost control
- + **Advanced Kitchen Operations:** Mastering menu development and production efficiency
- + **Health, Safety, and Compliance:** Understanding food safety regulations and ensuring due diligence
- + **Customer Service and Quality Assurance:** Maintaining high standards and customer satisfaction

Knowledge and skills that you will develop

- + In-depth knowledge of food production management and operational efficiency
- + Practical leadership skills to manage kitchen teams effectively
- + Enhanced problem-solving abilities for high-pressure environments
- + Advanced knowledge of compliance, due diligence, and health and safety standards

Behaviours you will develop

- + Professionalism and accountability as a senior leader
- + Strong communication and team-building skills
- + A proactive approach to problem-solving and continuous improvement
- + Adaptability to evolving industry standards and practices

Entry requirements

Applicants must already work or have a placement in a suitable senior role within the catering and hospitality sector.

A commitment to off-the-job training of 6 hours per week.

Maths and English

All learners in a Level 3 Apprenticeship will need to provide evidence of a minimum Level 2 in Maths and English (or equivalent) prior to entering EPA Gateway.

You will need to provide evidence of at least one Level 2 in Maths or English prior to starting on the Apprenticeship. You will need to attend sessions to achieve all required Level 2 Maths or English to be able to successfully enter in to your EPA Gateway.

How long will it last?

This Apprenticeship typically lasts 12 months.

You will need to complete off-the-job (OTJ) training, learning and developing skills outside of your usual day-to-day tasks. This will enhance your knowledge, skills, and behaviours, ensuring you meet the requirements of the apprenticeship standard. This could include workshops, completing assignments, shadowing senior staff, or reflecting on workplace practices.

How will it be delivered?

Delivered primarily in the workplace with one-to-one support from your employer and assessor. This will be supplemented with practical sessions and workshops at Southport College.

Maths and English support is flexible and tailored to your needs.

How will it be assessed?

- + Onsite observation by an independent assessor
- + Completion of a portfolio of evidence
- + Online knowledge tests and practical assessments