APPRENTICESHIP STANDARD: SENIOR PRODUCTION CHEF L3

Choosing the Senior Production Chef Apprenticeship allows learners to develop essential leadership and management skills, ensuring they are well-prepared to take on greater responsibilities and excel in diverse kitchen environments.

Level 3 · Apprenticeship · Truro College

TOP COURSE HIGHLIGHTS

INDUSTRY-STANDARD FACILITIES | HIGHLY EXPERIENCED TUTORS | DEVELOP SKILLS IN LINE WITH INDUSTRY NEEDS

LEARN FROM SECTOR EXPERTS

Gain invaluable insights and hands-on experience from industry expert tutors who bring real-world knowledge and expertise to the classroom. Their guidance will help you develop the skills and confidence needed to excel in your chosen field.

DEVELOP WORK-RELATED SKILLS

Enhance your practical abilities and gain hands-on experience that directly translates to the workplace. This apprenticeship course focuses on real-world applications, ensuring you are well-prepared to meet the demands of your chosen career.

ENJOY PROFESSIONAL SURROUNDINGS

Immerse yourself in a dynamic and supportive environment that mirrors the professional world. This apprenticeship course provides access to state-of-the-art facilities and resources, helping you to thrive and feel confident in your career journey.

WHY CHOOSE THIS COURSE?

This apprenticeship standard is designed for those who have successfully completed the Level 2 Production Chef apprenticeship. This advanced programme equips apprentices with the skills to manage and lead a team in producing standardised dishes and menus within various kitchen environments, such as schools, hospitals, care homes, and high street dining establishments. Senior Production Chefs are responsible for the day-to-day running of kitchen services, ensuring consistent food standards, compliance with legislative requirements, and maintaining quality across all stages of production and supply. They supervise the production of centrally developed recipes, manage food safety systems, and support cost reduction.

WHAT WILL I LEARN?

Knowledge This apprenticeship provides apprentices with comprehensive knowledge of kitchen operations, including understanding organisational or brand specifications to produce standardised menu items and dishes. Apprentices learn about par stock levels, quality points, and safe storage conditions for food items. They also gain insights into monitoring the correct use and maintenance of food production equipment and procedures for dealing with misuse and malfunctions. Additionally, apprentices are educated on food safety management systems, legislative requirements, and the importance of maintaining consistent food standards across all stages of production and supply. **Skills** This apprenticeship enables

learners to develop a range of practical skills essential for managing and leading a kitchen team. They learn to supervise the production of centrally developed recipes and menus, ensuring dishes meet specific dietary requirements. Apprentices acquire the ability to complete, monitor, and maintain food safety management systems, including delivery, storage, cooking, and service. They also enhance their leadership skills by conducting team briefings, identifying training needs, and assisting in the recruitment of kitchen personnel. Furthermore, apprentices are trained to manage the catering operating budget, control waste, and support cost reduction and performance improvement initiatives, ensuring efficient and productive kitchen operations. **Behaviours** Apprentices are expected to be adaptable and flexible, responding effectively to changing situations and challenges. They should also exhibit a commitment to continuous professional development, ensuring they stay up-to-date with industry standards and practices. Additionally, apprentices are encouraged to lead by example, fostering a collaborative and supportive team environment. **Typical Duties that an Apprentice will carry out in the workplace:**

- Supervise and contribute to the production of centrally developed standardised recipes and menus, ensuring dishes meet specific dietary requirements.
- Monitor and maintain food safety management systems, including delivery, storage, cooking, and service, to ensure compliance with legislative requirements.
- Manage the catering operating budget, control waste, and support cost reduction and performance improvement initiatives.

WHERE WILL IT TAKE ME?

Completing the Senior Production Chef Apprenticeship opens up various career progression opportunities within the culinary and hospitality sectors. Apprentices can advance to roles such as Chef de Partie, Senior Culinary Chef, or Team Leader. This apprenticeship equips learners with the skills and knowledge to lead and manage kitchen teams effectively, paving the way for a successful and rewarding career in the industry.

ENTRY REQUIREMENTS

Level 2 Apprenticeship and Grade 3 GCSE (D) in English and Maths.

IMPORTANT

Course information can change. Please use the QR code below for the current assessment arrangements, entry requirements and start dates.

FOR THE LATEST COURSE INFORMATION

Scan for assessment arrangements, learner support, confirmed start dates and how to apply.