

L3 APPRENTICESHIP

SENIOR PRODUCTION CHEF

Overview

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.

Entry requirements

Must have supervisory responsibilities

Who is the course for?

This programme is for staff training as Senior Chefs, working in fast food and chain restaurants ie, establishments where menus and dishes are created by a central development team or pre-prepared off-site for a generally high volume production of meals which need to be created with perfection time and time again.

Programme content

Knowledge

- The organisation or brand specifications and how to use them to produce standardised menu items and dishes.
- Par stock levels, quality points and safe storage conditions for food items.
- The importance of monitoring the correct use and maintenance of food production equipment and the procedure for dealing with misuse and malfunctions.
- The importance of keeping up to date with product range, brand development, promotions and current trends.
- The importance of combining nutrient groups to produce balanced menu items and dishes.
- The importance of checking that the food production team is meeting the specific needs of individuals
- The importance of monitoring the team's understanding and compliance with all relevant industry specific regulations, legislation and procedures.
- The role of the supervisor in ensuring due diligence requirements are met.
- How to support and influence the team positively to deliver a high-quality product.
- Recognise how all teams are dependent on each other and understand the importance of teamwork both back and front of house in achieving business objectives.
- How to work with people from a wide range of backgrounds and cultures and how local demographics may impact the product range of the business.
- How to communicate knowledge to the team and support own and individuals' development.

KEY INFORMATION

Typical Duration:
15 months + 3 months EPA

Taught Days:
One day every other week
term time only

Delivery Location:
Truro
Penwith (Penzance)

Funding value:
£4,000

(£200 employer contribution if required)

- The business vision, objectives and brand standards, and the importance of the team in upholding these.
- How to operate efficiently to deliver profit margins, reduce wastage and support the overall financial performance of the business.
- Understand how technology can improve efficiency and productivity within food production organisations
- How to identify, plan for and minimise risks to the food production, service and operation
- The customer profile of the business, its main competitors and the business growth strategy.

Skills

- Supervise the production of centrally developed menu items and dishes according to organisational specifications.
- Ensure deliveries are checked and stored correctly.
- Monitor the correct use and maintenance of food production equipment.
- Acquire and share with the team up-to-date information regarding product range, brand development, promotions and current trends.
- Monitor the production of food to ensure clients' needs are met.
- Monitor and ensure the effective implementation of food safety management systems.
- Monitor and ensure legislative compliance and the completion of due diligence documentation.
- Support team members to ensure the timely delivery of high-quality food to the specification required.
- Maintain harmony across the team and with colleagues in other parts of the organisation, identifying and dealing with problems constructively to drive a positive outcome.
- Use effective methods of communication and operate in a fair and empathetic manner that achieves the desired result and demonstrates a customer centric culture.
- Identify development needs for self and team and actively encourage and support individuals to enhance their skills and knowledge.
- Effectively use techniques that support cost reduction, improve performance, revenue, profit margins and customers' experience.
- Monitor costs, using forecasting to set realistic targets with the team.
- Effectively control resource allocation, minimise wastage and use sustainable working practices.
- Use technology to improve efficiency and productivity.
- Risk assess situations, identifying and isolating matters of concern, by establishing the cause and intervening accordingly to minimise risk to people and organisation.
- Carry out activities in line with business/brand values that actively market the business, support competitiveness and help meet business objectives.

Behaviours

- Act as a role model to the team
- Be diligent in ensuring safe and hygienic practises are followed
- Strive to achieve the required outcome and support positive, open communications that help team members achieve the best result for customers and the business
- Be solution focussed when dealing with unexpected challenges
- Celebrate personal growth and the achievement of team members
- Show passionate enthusiasm to provide high quality food products
- Take pride in their role through a consistently positive and professional approach



Gateway

The end-point assessment should only commence once the employer is satisfied that the apprentice has developed all the knowledge, skills and behaviours defined in the apprenticeship standard. The independent end-point assessment ensures that all apprentices consistently achieve the industry set professional standard for a senior production chef. Prior to independent end assessment the English and maths components of the apprenticeship must be successfully completed. (Level 2 GCSE (C) or above in English and Maths).

End point assessment

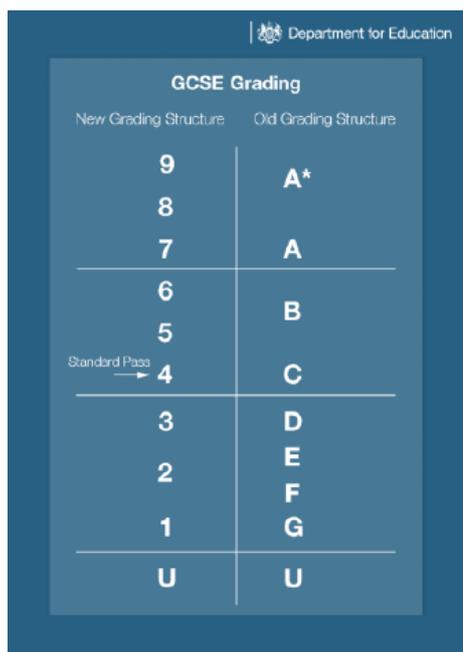
EPA methods

- On Demand Test
- Practical observation
- Professional discussion

Contact information

For further information, please call our Business Relations Team on 01872 242711 or email apprenticeships@truro-penwith.ac.uk

* A guide to GCSE grading and Functional Skills



Department for Education

GCSE Grading	
New Grading Structure	Old Grading Structure
9	A*
8	
7	A
6	
5	B
4 Standard Pass →	C
3	
2	D
1	E
	F
	G
U	U

Functional Skills are equivalent to GCSE's, the table below shows the comparison

Entry Level 1	GCSE below G or Level 1
Level 1	GCSE D-G or level 1-3
Level 2	GCSE A* - C or level 4-9