

Production Chef

Level

2

Duration

Typically 12 - 14 months

Levy Cost £5,000

Non-Levy Cost
Fully funded or 5% (£250)

How can a Production Chef apprentice benefit my business?

Employing a production chef apprentice is a great way to build your team to gain dedication, skills and knowledge tailored to your company's own standards.

Working with chefs at this fundamental level can allow for the retention of professionalism within your team ensuring that all standards are maintained throughout the kitchen.

A production chef apprenticeship is also the development route for a chef to acquire the characteristics and qualities to develop into a commis chef or chef de partie, committing their loyalty and career to your business and its future.

Who is the Production Chef apprenticeship for?

Production chefs work as part of a team in time-bound and often challenging kitchen environments, for example; schools, hospitals, the Armed Forces, care homes and high street casual dining or pub kitchens. They report to the senior production chef or appropriate line manager. Production chefs are likely to work with centrally developed standardised recipes and menus, producing food often in high volumes.

They apply highly methodical organisational skills, energy, accuracy, and attention to detail and are mindful of the importance of sustainability and protecting the environment.

What will it cost the business to take on an apprentice?

Levy-paying employers in England can use funds in their Apprenticeship Service Account to fund apprenticeship training costs.

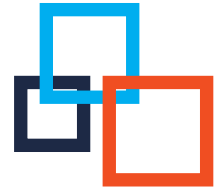
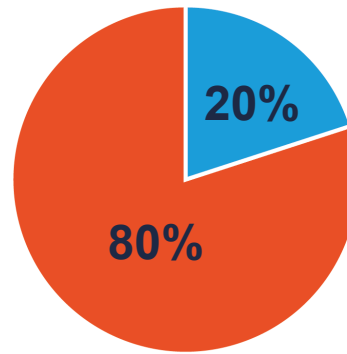
Non-levy paying employers: The government will fund between 95% - 100%* of the cost of training an apprentice.

**This depends on how many people are employed within the company, the age of the apprentice and also if they have been in care or have a Local Authority Education, Health and Care Plan (EHCP).*



How is the '20% off-the-job' training delivered?

	Work-based Activity / Assessment
	Classroom / Self Study



Functional Skills

If your apprentice does not hold a GCSE 4/5 or equivalent in English and maths, they will be required to complete functional skills. Delivery options will be agreed upon before the commencement of the apprenticeship.

End Point Assessment

The EPA tests and validates the knowledge, skills and behaviours that an apprentice has gained during their training and demonstrates the competence of an apprentice in their role. This assessment for the Production Chef apprenticeship consists of:

- On-demand test
- Practical observation
- Professional discussion

The Learner Journey

Month 1	Sign-up and induction	Skills scan • Developmental activities • Induction • Learning plan
Months 2 - 6	On programme	Knowledge building activities • Assessor visits to venue on monthly basis (setting monthly/weekly tasks) • Monthly practical workshops • Classroom-based theory sessions • Progress reviews
Months 7 - 12	On programme	Skill building activities • Work based tasks • Classroom-based theory sessions • Portfolio (recipe log) building • Monthly Practical Workshops • Progress reviews
Months 13 - 14	Preparation for EPA / EPA	Completion of recipe portfolios to showcase KSB's • Classroom-based theory sessions • Multiple choice knowledge test • Mock Professional observation in the business • Mock Professional Discussion underpinned by a portfolio of evidence • EPA

Progression

On successful completion there are several progression routes for your staff based on your business and their specific job role:

- Hospitality Supervisor Level 3
- Chef de Partie Level 3