

Production Chef (L2) Apprenticeship Standard

Level: 2
Type: Part Time, Apprenticeship
Start Date: Various - Various
Course Code: CF4ASPCL2
Typical Duration: 12 Month(s) maximum

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Need to speak to us about a course?

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About the course

This programme prepares learners to work as a Production Chef in a wide range of settings, including schools, hospitals, care homes, the armed forces, staff canteens and casual dining venues. The role focuses on preparing high-volume meals using standardised recipes and menus, often with pre-prepared ingredients.

Production Chefs work as part of a kitchen team in busy, time-pressured environments, following strict food safety, hygiene and health and safety procedures.

They play an important role in delivering nutritious meals, including for people with specific dietary needs, while working accurately, sustainably and to agreed standards.

Apprentices work towards achieving a Level 2 Standard for Production Chef and will gain Knowledge, Skills and Behaviours in the following topics:

- Produce dishes using fresh and pre-prepared ingredients
- Ensure food stock is stored correctly and used in rotation
- Work effectively in a team, communicating with customers and colleagues
- Follow standard operating procedures to produce and serve food to business standards
- Take personal responsibility for own development and professional standards
- Ensure preparation, service and close down meet daily demand
- Use equipment and technology safely and effectively
- Adhere to food safety regulations and legislation
- Follow sustainability best practice
- Adapt and produce dishes to meet special dietary requirements
- Comply with health and safety legislation and procedures
- Promote equity, diversity, inclusion and wellbeing

Progression and career opportunities

Completing the Production Chef programme can lead to employment as a Chef in a variety of catering settings, with opportunities to further develop skills through the Commis Chef Apprenticeship.

Funding APP

Entry requirements

This Level 2 Apprenticeship Standard is for people who wish to start a career in Catering.

To enrol onto an Apprenticeship, you must be employed over 30 hours per week in a suitable establishment, please contact us should you need help in finding suitable employment.

Apprentices are paid a wage by the employer.Your employer is required to give you a contract of employment, which will include holiday entitlement and all other benefits. Your job role should provide you with the opportunities to develop the Standard's skills, knowledge, and behaviours.

Entry onto the L2 Apprenticeship Standard requires 2 x D Grades/2 x Grade 3 or above in Maths and English.

Assessment

We want you to achieve to the very best of your ability at CRC.

To make this happen we offer both learning and personal support by specialist staff tailored to meet your specific needs.

There are three stages of assessment:

1. On-programme stage – Formal observations and knowledge tests

2. Gateway stage - successful completion of the Standards knowledge, skills and behaviours, GCSEs and off the job training hours

3. End-point assessment (graded). Observation with questions, Interview underpinned by a portfolio of evidence completed by an external examiner.

This qualification is delivered in your workplace. This will develop the skills set, knowledge-based elements of the Apprenticeship, Values and Behaviours to meet the required amount of off the job training hours.

GCSEs are delivered and assessed in a variety of ways at college, with flexibility, relating to your

employer and the service industry sector.

Disclaimer

Whilst every effort is made to ensure the information is correct, some details may be subject to change. Cambridge Regional College reserves the right to make amendments to the courses, dates, fees or other details, and to make cancellations or changes if numbers are insufficient.