



PRODUCTION CHEF

Level 2

Production chefs work as part of a team in time-bound and often challenging kitchen environments. Production chefs are likely to work with a wide range of food items and be able to adhere to a centrally developed recipe specification and menu, producing food often in high volumes. They apply highly methodical organisational skills, energy, accuracy,

attention to detail and are mindful of the importance of sustainability and protecting the environment.

This Apprenticeship is suitable for anyone working in a production kitchen, such as schools, contract caterers, branded restaurant, pubs and cafes.

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HOW LONG WILL IT TAKE?

A minimum of 12 months training followed by up to 2 months for EPA.

FUNCTIONAL SKILLS REQUIREMENT

You will need to achieve a minimum of level 1 in maths and English or provide evidence of a suitable equivalent achievement. All apprentices will be required to work on maths and English as part of their personal development.

PROGRESSION ROUTES

Upon completion of this standard you will be able to progress to a level 3 apprenticeship, Senior Production Chef is a natural next step, where you will be supervising a kitchen team.

END-POINT ASSESSMENT REQUIREMENTS

You will complete a multiple-choice test and a practical observation followed by a professional discussion to achieve the Apprenticeship standard

APPRENTICESHIP SESSIONS

