



SENIOR PRODUCTION CHEF

Level 3

Senior production chefs may lead a brigade team or may support the head chef in larger establishments. They supervise production chef teams in a variety of kitchen environments. 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.

This Apprenticeship is suitable for anyone working in a production kitchen, such as schools, contract caterers, branded restaurant, pubs and cafés. Senior production chefs should also be in a senior job role such as Head chef, Second chef, Kitchen Manager or Supervisor.

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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 2 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 4 apprenticeship, Hospitality Manager is a natural next step, where you will be in a senior management position.

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

