

Level 2

PRODUCTION CHEF APPRENTICESHIP

Ensuring food is produced to a high standard



In the fast-paced hospitality industry, this programme applies highly methodical organisational skills, energy, accuracy and attention to detail to develop chefs that are mindful of the importance of sustainability and protecting the environment.

Production chefs are likely to work with centrally developed standardised recipes and menus, producing food often in high volumes. From delivering exceptional customer service to meeting specific standards and operating procedures for organisations, they'll meet high expectations of compliance and hygiene, set budgets and manage portion control. Underpinned by a series of interactive online workshops, this apprenticeship combines personal development and performance with culinary skills including latest techniques for the preparation, cooking, regeneration and presentation of food.



Entry requirements

Employers will set their own entry requirements in order to start this apprenticeship.



Course duration

12 months + EPA



Progression

Progression from this apprenticeship is expected to be onto a senior production chef role.



Cost/funding

Levy Payers £6,000
Non Levy Payers £360



Functional skills

To complete the apprenticeship, the apprentice must pass level 1 English and maths (or have the appropriate exemption certificate) and work towards and attempt level 2 before undertaking their end-point assessment.



End-point assessment

The end-point assessment (EPA) includes:

- ▶ Multiple choice test
- ▶ Workplace observation
- ▶ Professional discussion



Professional support

HIT Training assigns a designated Vocational Trainer to each apprentice. Alongside the apprentice, they will agree on a personal learning and development plan, setting a timetable of learning activities in preparation for the end-point assessment.

The HIT Vocational Trainer will meet with the apprentice regularly either online or face-to-face to complete and review assessments, provide further coaching where required and agree the next steps of learning.

APPRENTICESHIP JOURNEY

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Introduction to Production Chef

Module includes:

- ▶ End-point assessment methods and how to prepare for them
- ▶ How personal development and performance contributes to the success of the individual, team and organisation
- ▶ Personal goals and development opportunities
- ▶ Learning styles
- ▶ Using feedback positively

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Kitchen Operations

Module includes:

- ▶ Techniques for the preparation, assembly, cooking, regeneration and presentation of food
- ▶ The importance of organisational/brand specifications and consistency in food production
- ▶ How to check fresh, frozen and ambient foods are fit for purpose
- ▶ Procedures for the safe handling and use of tools and equipment
- ▶ The importance of following correct setting up and closing down procedures
- ▶ Specific standards and operating procedures for organisations

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Menu Planning & Development

Module includes:

- ▶ Key nutrient groups, their function and main food sources
- ▶ The scope and methods of adapting dishes to meet the specific dietary, religious and allergenic needs of individuals
- ▶ The role of the individual in upholding organisations' vision, values, objectives and reputation
- ▶ The financial impact of portion and waste control
- ▶ How technology can support food production organisations
- ▶ The importance of sustainability and working to protect the environment

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People

Module includes:

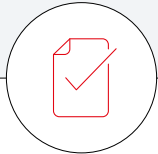
- ▶ How to communicate with colleagues, line managers and customers effectively
- ▶ Principles of customer service and how individuals impact customer experience
- ▶ How and why to support team members in own area and across the organisation

INDEPENDENT END-POINT ASSESSMENT

The end-point assessment (EPA) will only commence once the employer, apprentice and HIT Vocational Trainer are confident that the apprentice has developed all the knowledge, skills and behaviours (KSBs) defined in the apprenticeship standard and clearly evidenced by the on-programme progression review meetings and records.

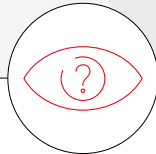
Summary of independent end-point assessment process

The apprentice will be assessed to the apprenticeship standard using the complementary assessment methods below. The assessment is synoptic, i.e. takes a view of the overall performance of the apprentice in their job. The assessment activities will be completed by the independent End-Point Assessment Organisation (EPAO).



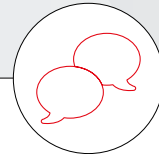
On demand test

- ▶ 60-minute (including 10 minutes reading time) on demand test
- ▶ 30 multiple-choice based questions covering the standard criteria
- ▶ Externally set and marked automatically by the end-point assessment organisation
- ▶ Undertaken either on the employer's premises or off site.



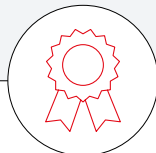
Practical observation

- ▶ 120-minute (+/- 10% at the discretion of the independent assessor) practical observation followed by question and answer session
- ▶ Observation must cover preparation and service; the observation timings may be split to accommodate this
- ▶ Covers the standard criteria
- ▶ Externally observed and marked by the end-point assessment organisation.



Professional discussion

- ▶ 40-minute (+/- 10% at the discretion of the independent assessor) structured meeting
- ▶ Covers the standard criteria
- ▶ Structured discussion between the apprentice and the independent end-point assessor
- ▶ Led by the independent end-point assessor.



Completion

The apprenticeship includes fail, pass and distinction grades with the final overall grade based on the apprentice's combined performance in each assessment method. In order to pass overall, the apprentice is required to pass each of the three assessment methods. In order to achieve a distinction overall, the apprentice needs to gain a distinction in the professional discussion and the on demand test as well as a pass in the observation.

- ▶ Independent end-point assessor confirms that each end-point assessment method has been completed
- ▶ The achievement is determined by the independent end-point assessor based on the combination of performance in all end-point assessment methods.
- ▶ The apprenticeship is graded Fail / Pass / Distinction.