

APPRENTICESHIP, LEVEL 2

Production Chef

**START DATE**

Flexible

DURATION

15 months

LEVEL

Level 2

STUDY MODE

Work-based

A Production Chef will work as part of a team in an often challenging kitchen environment, reporting to the Senior Production Chef. The different environments a Production Chef may work in includes: hospitals, schools, care homes or pub kitchens.

Production Chefs will likely work with centrally developed standardised menus and recipes, where they will often produce food in high volumes.

Apprentices will learn about preparing, cooking and presenting dishes under tight time pressures, keeping a professional kitchen clean, dietary requirements, portion sizes and how to use specialist kitchen equipment.

Job Occupations: Production Chef

Planned Duration: 15 months (Practical period: 12 months, End Point Assessment period: 3 months)

Why study this course?

Apprenticeships give you the opportunity to work for a real employer, earn a real salary and gain a real qualification whilst gaining valuable workplace skills and experience. If you are aged 16 or above, are driven to succeed in a particular industry and are willing to commit yourself to training and study, then an Apprenticeship could be the right career move for you.

What will I study?

The apprentice will learn, work, earn and achieve a qualification all at the same time.

To achieve the apprenticeship they will complete the following:

- An industry designed and recognised apprenticeship
- End Point Assessment (On-Demand Test, Practical Observation and Professional Discussion)

The apprentice will work towards the following Functional Skills:

- Mathematics up to Level 2
- English up to Level 2

Learners who have already achieved GCSEs (A-C or equivalent) in Maths and English may be exempt from Functional Skills.

The apprenticeship is work based, however the apprentice may be required to attend College for functional skills if needed.

What can I do after this course?

Upon completion of the Apprenticeship, the Apprentice may progress into employment within the sector or complete further studies related to their area of work.

Entry requirements

There are no formal entry requirements for an apprenticeship (unless an employer stipulates any themselves) however all potential apprentices will undertake a basic Maths and English assessment prior to enrolment.

Assessment

On-Demand Test, Practical Observation and Professional Discussion

Visit this course on our website: <https://www.selby.ac.uk/courses/production-chef-apprenticeship-level-2>

For further information please contact the college: <https://www.selby.ac.uk/contact>

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