

PRODUCTION CHEF APPRENTICESHIP STANDARD

Standard Code ST0589
Course Level 2
Work based
Funding Level £5000
Duration 15mths including EPA

Course Description

Production chefs work as part of a team in time-bound and often challenging kitchen environments, for example; schools, hospitals, the Armed Forces, care homes and high street casual dining or pub kitchens. They report to the Senior Production chef or appropriate line manager. Production chefs are likely to work with centrally developed standardised recipes and menus, 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.

Production chefs;

- maintain excellent standards of personal, food and kitchen hygiene.
- ensure compliance to procedures, menu specifications and recipes.
- produce food meeting portion controls, and budgetary constraints.
- adapting and produce dishes to meet special dietary, religious and allergenic requirements.
- follow, complete and maintain production schedules, legislative and quality standard documentation.
- use specialist kitchen-equipment.
- communicate internally and externally with customers and colleagues.
- commit to personal development activities.

Off the Job Training

A key requirement of an Apprenticeship is Off-the-job training. This must make up an average of 6 hours per week of the apprentice's working hours, over the total duration of the apprentice's planned training period. Off-the-job training must be directly relevant to the apprenticeship standard and must take place within the apprentice's normal working hours.

The new learning must be documented and reflected on through the Learner Journal on their e-portfolio.

Entry Requirements

The Apprentice will need to be in a relevant role and show a willingness to undertake the knowledge, skills and behaviours required. Apprentices without Level 1 English and maths will need to achieve this level and take the test for Level 2 English and Maths prior to taking the end-point assessment. They will also need to be prepared to attend a block study period for Maths and English if this is required. Apprentices may be required to attend an interview and undertake relevant skills assessments.

Once they have been accepted on to the programme all apprentices will be required to attend a Lincoln College Induction. Apprentices will require access to a tablet/computer to access their e-portfolio.

Knowledge, Skills and Behaviours

KITCHEN OPERATIONS

Knowledge and Understanding

- 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.

Skills

- Check, prepare, assemble, cook, regenerate, hold and present food meeting the needs of the customers and maintaining organisational standards and procedures.
- Use kitchen tools and equipment correctly to produce consistently high-quality dishes according to specifications.
- Take responsibility for the cleanliness, organisation and smooth running of the work area.

NUTRITION

Knowledge and Understanding

- 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.

Skills

- Produce dishes to suit individuals' specific dietary, religious and allergenic needs as required.

LEGAL AND GOVERNANCE

Knowledge and Understanding

- Allergens and the legal requirements regarding them.
- Relevant industry specific regulations, legislation, and procedures regarding food safety, HACCP, health and safety appropriate to organisations.
- The importance of following legislation and the completion of legal documentation.

Skills

- Operate within all regulations, legislation and procedural requirements.
- Complete and maintain documentation to meet current legislative guidelines.

PEOPLE

Knowledge and Understanding

- 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 organisations.

Skills

- Use effective methods of communication with all colleagues, managers and customers to promote a positive image of yourself and the organisation.
- Work in a fair and empathetic manner to support team members while offering a quality provision.
- Work to ensure customer expectations are met.

BUSINESS & COMMERCIAL

Knowledge and Understanding

- 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.

Skills

- Work collaboratively to uphold the vision, values and objectives of the organisation.
- Use technology appropriately.
- Maintain quality and consistency in food production by using resources in line with organisations' financial constraints, style, specifications and ethos.

PROFESSIONAL DEVELOPMENT AND PERFORMANCE

Knowledge and Understanding

- How personal development and performance contributes to the success of the individual, team and organisation.
- How to identify personal goals and development opportunities and the support and resources available to achieve these.
- Different learning styles.

Skills

- Identify own learning style, personal development needs and opportunities and take action to meet those needs.
- Use feedback positively to improve performance.

Underpinning Behaviours

- Lead by example working conscientiously and accurately at all times.
- Be diligent in safe and hygienic working practises.
- Take ownership of the impact of personal behaviours and communication by a consistent, professional approach.
- Advocate equality and respect working positively with colleagues, managers and customers.
- Actively promote self and the industry in a positive, professional manner.
- Challenge personal methods of working and actively implement improvements.

Assessment

Assessment is done through a combination of practical tasks, written assignments, oral discussions and online tests throughout the programme:

- One to one support from a dedicated, professional assessor/instructor allocated to the learner for the duration of the programme.
- Work based assignments and projects to be completed in an e-portfolio.
- Case studies and in College course days as and when required for each learner.
- Job shadowing and mentoring, cross training in other departments.
- Employer led in-house training.
- Independent learning and research as directed by the assessor, relevant to the area of study.
- Review of progress every 4-10 weeks with the Apprentice, Manager and Assessor, evaluating and contributing to what has been learnt and what the next steps to take are.

End Point Assessment

There will be an End Point Assessment (EPA) as the final stage of an Apprenticeship. The Apprentice must demonstrate their learning to an independent end point assessor and the overall grade available is distinction, pass or fail.

Assessment events are:

- On-demand Test: 60mins multiple choice test.
- Practical Observation: 120mins practical observation with verbal questioning.
- Professional Discussion: 40mins

Fees

As an Apprentice, you will pay no course fees. However, your employer may have to pay towards your training as well as providing you with a wage. All Apprentices are entitled to the national minimum apprentice wage within their first year of training from their employer, although they can, and often do, pay more. In the second and subsequent years of an Apprenticeship programme, if you are aged 19 or over, the national minimum wage for your age would apply [<https://www.gov.uk/national-minimum-wage-rates>]

If you are an employer and want to find out more information regarding employer contributions and any further costs related to the Apprenticeship programme, please contact our dedicated Apprenticeship team at employers@lincolncollege.ac.uk

Business Benefits

Employers have designed the Apprenticeship Standards to meet the needs of the sector and industry. Ensuring they include:

- Relevant Knowledge, skills and behaviours ensure that the Standard is relevant to the occupation.
- Widening participation: Apprenticeship standards provide opportunities to employees that may not previously have been available.
- Development tools: A cost effective way to train your employees to undertake specific roles in your business.
- Return on Investment: On average, an apprentice who has completed their course will increase business productivity by £214 per week (CEBR, 2015).