

Occupational profile

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 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

Entry	Entry requirements to be set by employers
Duration	The duration of this apprenticeship is a minimum of 12 months
English and maths	Apprentices without level 1 English and maths will need to achieve level 1 and take the test for level 2 English and maths prior to taking the end-point assessment. For those with an education, health and care plan or a legacy statement the apprenticeships English and maths minimum requirement is Entry Level 3 and British Sign Language qualifications are an alternative to English qualifications for whom this is their primary language.
Level	This apprenticeship standard is set at level 2
Review date	After three years

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	Knowledge and Understanding (Know it)	Skills (Show it)
Kitchen operations	<ul style="list-style-type: none"> • Techniques for the preparation, assembly, cooking, regeneration and presentation of food to organisational / brand specifications. • The importance of 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. 	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • Key nutrient groups, their function and main food sources. • The scope and methods of adapting dishes to meet the specific needs of individuals. 	<ul style="list-style-type: none"> • Produce dishes to suit individuals' specific dietary needs as required.
Legal and governance	<ul style="list-style-type: none"> • 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. 	<ul style="list-style-type: none"> • Operate within all regulations, legislation and procedural requirements. • Complete and maintain documentation to meet current legislative guidelines.
People	<ul style="list-style-type: none"> • 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. 	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • The role of the individual in upholding organisations' vision, values, objectives and reputation. 	<ul style="list-style-type: none"> • Work collaboratively to uphold the vision, values and objectives of the organisation.

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	Knowledge and Understanding (Know it)	Skills (Show it)
	<ul style="list-style-type: none"> • 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. 	<ul style="list-style-type: none"> • Use technology appropriately. • Maintain quality and consistency in food production by using resources in line with organisations' financial constraints, style, specifications and ethos.
Personal Development and performance	<ul style="list-style-type: none"> • 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. 	<ul style="list-style-type: none"> • Identify own learning style, personal development needs and opportunities and take action to meet those needs. • Use feedback positively to improve performance.

Behaviours (live it)
<ul style="list-style-type: none"> • 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.