

# PRODUCTION CHEF Apprenticeship

EMPLOYER FACTSHEET

GROW YOUR OWN TALENT

Working as part of a team in time-bound and often challenging kitchen environments

## Key Information

Level	2
Duration	12 months (this does not include EPA period)
Entry requirements	- 16 years or over. - Please contact our Apprenticeship team for further entry requirements.
Delivery	A minimum of 30 hours of on the job training at work place per week including a day/ block release to study theory at our Uxbridge/ Hayes/ Harrow campus
Key responsibilities	Production chefs;  <ul style="list-style-type: none"> <li>- maintain excellent standards of personal, food and kitchen hygiene</li> <li>- ensure compliance to procedures, menu specifications and recipes.</li> <li>- produce food meeting portion controls, and budgetary constraints</li> <li>- adapting and produce dishes to meet special dietary, religious and allergenic requirements</li> <li>- follow, complete and maintain production schedules, legislative and quality standard documentation</li> <li>- use specialist kitchen equipment</li> <li>- communicate internally and externally with customers and colleagues</li> <li>- commit to personal development activities</li> </ul>

## Choose a Trusted Provider



We are a top provider in London with consistently high success rates



We are the largest college provider of apprenticeships in west London



We work with major companies including British Airways  
Brunel university London & Menzies etc.



Government funding may be available. Eligibility and criteria apply

### Employers involved in creating this standard:

CPD CENTRE FOOD SERVICES WING, Glendola Leisure Group, Greene King PLC, Hilton, Institute of Hospitality (IOH), J D Wetherspoon, Lancaster London, Livetts Group, Marston's PLC, Merchant Navy Training Board, Mitchells & Butlers, Nando's, National Federation of Fish Fryers, Omni Facilities Management, PGL, Pizza Hut, RAF AMT, Royal Automobile Club, Royal Navy, TG19 Apprenticeship Centre, The Ritz London, The Wire Mill, Well Grounded

01895 853780  
employers@hruc.ac.uk  
www.hruc.ac.uk/employers  
@HRUCskills



Apprenticeships & Skills  
Harrow, Richmond & Uxbridge Colleges

## Module Summary

	Knowledge and Understanding	Skills
Kitchen operations	<ul style="list-style-type: none"> <li>- Techniques for the preparation, assembly, cooking, regeneration and presentation of food.</li> <li>- The importance of organisational/brand specifications and consistency in food production.</li> <li>- How to check fresh, frozen and ambient foods are fit for purpose.</li> <li>- Procedures for the safe handling and use of tools and equipment.</li> <li>- The importance of following correct setting up and closing down procedures.</li> <li>- Specific standards and operating procedures for organisations.</li> </ul>	<ul style="list-style-type: none"> <li>- Check, prepare, assemble, cook, regenerate, hold and present food meeting the needs of the customers and maintaining organisational standards and procedures.</li> <li>- Use kitchen tools and equipment correctly to produce consistently high quality dishes according to specifications.</li> <li>- Take responsibility for the cleanliness, organisation and smooth running of the work area.</li> </ul>
Nutrition	<ul style="list-style-type: none"> <li>- Key nutrient groups, their function and main food sources.</li> <li>- The scope and methods of adapting dishes to meet the specific dietary, religious and allergenic needs of individuals.</li> </ul>	<ul style="list-style-type: none"> <li>- Produce dishes to suit individuals' specific dietary, religious and allergenic needs as required.</li> </ul>
Legal and governance	<ul style="list-style-type: none"> <li>- Allergens and the legal requirements regarding them.</li> <li>- Relevant industry specific regulations, legislation, and procedures regarding food safety, HACCP, health and safety appropriate to organisations.</li> <li>- The importance of following legislation and the completion of legal documentation.</li> </ul>	<ul style="list-style-type: none"> <li>- Operate within all regulations, legislation and procedural requirements.</li> <li>- Complete and maintain documentation to meet current legislative guidelines.</li> </ul>
People	<ul style="list-style-type: none"> <li>- How to communicate with colleagues, line managers and customers effectively.</li> <li>- Principles of customer service and how individuals impact customer experience.</li> <li>- How and why to support team members in own area and across organisations.</li> </ul>	<ul style="list-style-type: none"> <li>- Use effective methods of communication with all colleagues, managers and customers to promote a positive image of yourself and the organisation.</li> <li>- Work in a fair and empathetic manner to support team members while offering a quality provision.</li> <li>- Work to ensure customer expectations are met.</li> </ul>
Business / Commercial	<ul style="list-style-type: none"> <li>- The role of the individual in upholding organisations' vision, values, objectives and reputation.</li> <li>- The financial impact of portion and waste control.</li> <li>- How technology can support food production organisations.</li> <li>- The importance of sustainability and working to protect the environment.</li> </ul>	<ul style="list-style-type: none"> <li>- Work collaboratively to uphold the vision, values and objectives of the organisation.</li> <li>- Use technology appropriately.</li> <li>- Maintain quality and consistency in food production by using resources in line with organisations' financial constraints, style, specifications and ethos.</li> </ul>
Personal Development & performance	<ul style="list-style-type: none"> <li>- How personal development and performance contributes to the success of the individual, team and organisation.</li> <li>- How to identify personal goals and development opportunities and the support and resources available to achieve these.</li> <li>- Different learning styles.</li> </ul>	<ul style="list-style-type: none"> <li>- Identify own learning style, personal development needs and opportunities and take action to meet those needs.</li> <li>- Use feedback positively to improve performance.</li> </ul>

### 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.