

PRODUCTION CHEF Apprenticeship

STUDENT FACTSHEET

YOUR FUTURE STARTS HERE

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;
- 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

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

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- ✉ apprenticeships@hruc.ac.uk
- 🌐 www.hruc.ac.uk/apprenticeships
- 🐦 @HRUCskills

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



We are the largest college group providers of apprenticeships in west London



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



Most of our apprentices secure employment at the end of their apprenticeship

Discounted travel with an Apprentice Oyster card

Discounts on shopping with an NUS Apprentice Extra Card



HRUC

Apprenticeships & Skills

Harrow, Richmond & Uxbridge Colleges

Module Summary

	Knowledge and Understanding	Skills
Kitchen operations	<ul style="list-style-type: none"> - 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. 	<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 dietary, religious and allergenic needs of individuals. 	<ul style="list-style-type: none"> - Produce dishes to suit individuals' specific dietary, religious and allergenic 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.
Behaviours		
	<ul style="list-style-type: none"> ■ Lead by example working conscientiously and accurately at all times. ■ Be diligent in safe and hygienic working practises. 	

Frequently Asked Questions

What is new apprenticeship standard?

Apprenticeships in England are changing. Because of government reforms, a new style of apprenticeships has been designed to meet the needs of employers, learners and providers.

How will I be assessed?

You will be assessed continually in knowledge, skills and behaviour areas at work. Towards the end of the apprenticeship, employers and providers will 'sign-off' the apprentice as ready for the end-point assessment (EPA).

Signing-off an apprentice indicates the employer and providers believe their knowledge, skills and behaviours are the level required to gain an apprenticeship. This sign-off is called the 'gateway'.

An end-point assessment (EPA) is a collection of assessments that offers confirmation of knowledge, skills and behaviours for a particular role. The EPA must be achieved before an apprenticeship certificate can be issued. The assessment organisation and the assessor must be independent of, and separate from the training provided by the provider and employer.

Do I already need to have a job to start an apprenticeship?

You should be working a minimum of 30 hours per week in a job. If you are unemployed, view our vacancies to apply for a job:

www.hruc.ac.uk/apprenticeships

Can I start an apprenticeship after Year 11?

Yes, you can! Young people in England must stay in education or training until they turn 18. If you're looking for a different option after Year 11, an apprenticeship could be the answer for you!

How much does an apprenticeship cost?

There is no cost for you to do an apprenticeship if you are 16 years old or over and you will be paid a wage.

View our vacancies to apply

www.hruc.ac.uk/apprenticeships



Already working? Upskill!

Turn your job into an apprenticeship. Call us on **01895 853622 / 0208 909 6328** to get you started.