



SENIOR PRODUCTION CHEF

Level 3, Apprenticeship Standard

Senior Production Chefs strive to produce customers' meals consistently to perfection according to predetermined specifications. They have the ability to work independently and lead a team in often hot and highly challenging kitchen environments.

Production Chefs are likely to work in organisations where brands, recipes and menus have been created by a central development team. Production Chefs and their teams work quickly and efficiently, producing food often in high volumes, which is repeated day after day, requiring energy, highly methodical organisational skills and attention to detail.

ELIGIBILITY/ENTRY REQUIREMENTS

- Aged 16+ years, with a strong knowledge of working in the sector.
- Candidates will typically have completed a Level 2 Diploma in Professional Cookery or Hospitality.
- GCSEs grade 3 or above in maths, English or equivalent.

APPRENTICESHIP REQUIREMENTS

A keen desire to work in a dynamic industry with huge potential for a variety of roles.



TYPICAL JOB ROLES IN THIS AREA INCLUDE:

Line Managers in commercial kitchens, food production units, satellite kitchens, large branded food outlets.

PROGRESSION ROUTE:

On completion, the candidate will have the ability to complete a Level 4 Hospitality Management course. Applicants can then progress from there onto a hospitality degree.

KEY FACTS:

Delivery location	Altringham Campus.
Typical duration	15 months.
Study mode/frequency	Day release plus workplace visits.
Apprenticeship Standard	Upon completion the Apprentice will receive a Level 3 Standard in Food Production.
Knowledge and skills	<ul style="list-style-type: none">• Know the business or brand specifications and understand how to use them to create standardised menu items and dishes• Keep up to date knowledge of product range, brand development, promotions and current trends• Know the customer profile of the business, who its main competitors are and the business growth strategy
Competency/skills or behaviours	<ul style="list-style-type: none">• Apprentices will demonstrate a range of knowledge of food production and development• Take ownership for keeping up to date with the business offer and brand developments
Functional Skills	Functional Skills will be required for English and maths at Level 2 if you have not attained a GCSE at grade 4 or above (or equivalent).
Assessment	End point assessment will include a portfolio, knowledge questions, business plan, and professional discussion.

For further information contact START on **0161 886 7461** or email **start@tcg.ac.uk**
Stockport, Trafford, Apprenticeship, Recruitment Team



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