



Senior Production Chef Apprenticeship



Overview

School catering has faced immense changes over the last few years that included the implementation of nutritional standards and UIFSM to name but a few. To deliver a high quality school meal requires a committed and skilled workforce.

LACA led the group that created and developed a set of professional standards that detailed the skills and competencies expected of school catering staff in different positions. The aim was to support schools and catering providers to help engage and motivate staff, raise morale and improve the profile and image of the school food sector. They were purposefully designed to sit alongside but not replace training opportunities such as apprenticeships.

The Learning and Development Journey

For school catering staff and/or organisations using the industry professional standards, the next step to consider would be to embark on an apprenticeship. The detailed individual learning programme will ensure full coverage of the standards that will meet the needs of both the individual and also the business.

LACA is signposting members to the Senior Production Chef Apprenticeship standard that is the most appropriate for Heads of Kitchen. The new apprenticeships are based on new professional standards that define the knowledge, skills and behaviours that apprentices must achieve to prove they are fully competent to do their job. The standards have been set by employers and are therefore totally relevant to the workplace. LACA was involved in this process and elements of the Professional Standard for Head of Kitchen is embedded in this Apprenticeship standard.

Production Chef Apprenticeship

Duration – a minimum of 12 months.

English & Maths – Apprentices without level 2 English and Maths

Level – set at Level 3.

will need to achieve this level prior to taking the end point assessment.

This is a standardised, effective and well-structured programme of learning and development with key milestones and gateways essential to ensure an apprentice develops their knowledge, skills and behaviours to the standard required for the apprenticeship and to prepare them for independent end assessment. From commencement on the programme, the detailed individual learning programme will ensure full coverage of the standard in a way that meets the needs of both the business and the apprentice. Senior Production Chefs may lead a team and/or report activities to the Head Chef in large establishments and/ or appropriate line manager. Senior Production Chefs have accountability for the day-to-day running of the kitchen service, producing, monitoring and maintaining consistent food standards, legislative requirements and quality across all areas and during all stages of production and supply.

Throughout the period of learning and development, and at least every two months, the apprentice should meet with the on-programme assessor to review and record their progress against the standard. At these reviews evidence should be discussed and recorded by the apprentice. A minimum of six meetings and completed records are recommended to show ongoing competence across the entire standard, over a minimum of a twelve-month period prior to starting the independent end assessment. The following page shows a suggested route and time frame.

People 1st has developed this **Hospitality Apprenticeship Standard** and all information including assessment plans can be accessed via their website: www.people1st.co.uk



Month 1-4	Month 5-8	Month 9-12
<p>Health and Safety</p> <p>Food hygiene</p> <p>Equality for managers</p> <p>Food allergens and the law</p>	<p>Food – preparation methods, cooking methods, diet and nutrition, current trends, promotions</p> <p>Reducing costs workshop</p> <p>Managing stock</p>	<p>Clear communication</p> <p>Managing people</p> <p>Business finance workshop</p> <p>Business strategy workshop</p> <p>Technology workshop</p>
<p>Review 1 and 2 Apprentice uses a considered approach to managing ingredients to maintain their quality and safety</p>	<p>Review 3 and 4 Apprentice remains calm under pressure and handles many tasks at once; takes responsible decisions that support high standards of food safety practices</p>	<p>Review 5 and 6 Apprentice solution focussed and remains calm under pressure, adopting a constructive attitude to dealing with problems, driving a positive outcome</p>

