

Level 3

## Senior Production Chef Apprenticeship

Lead the monitoring and maintaining of consistent food standards



From applying highly methodical organisational skills to delivering profit margins, reducing wastage and supporting the overall financial performance of the business, this comprehensive programme develops chefs with leadership skills that will support the business vision.

Senior production chefs are likely to work in organisations where brands, recipes and menus have been created by a central development team. Working quickly and efficiently is key to delivering exceptional customer service while building a team that helps your business grow. Underpinned by a series of interactive online workshops, our innovative curriculum combines personal development and performance with hands-on culinary skills including latest techniques for the preparation and presentation of food.



### Entry requirements

Employers will set their own entry requirements in order to start this apprenticeship, but typically requires five GCSEs at Grade 4 or higher.



### Course duration

12 months + EPA



### Progression

Individuals that successfully achieve the senior chef apprenticeship in production cooking will be ready to progress onto a higher level position, apprenticeship or further training.



### Cost/funding

|                 |        |
|-----------------|--------|
| Levy Payers     | £4,500 |
| Non Levy Payers | £270   |



### Functional skills

To complete the apprenticeship, the apprentice must pass level 2 English and maths (or have the appropriate exemption certificate) before undertaking their end-point assessment.



### End-point assessment

The end-point assessment (EPA) includes:

- ▶ Multiple choice test
- ▶ Practical observation
- ▶ Professional discussion



### Professional support

HIT Training assigns a designated Vocational Trainer to each apprentice. Alongside the apprentice, they will agree on a personal learning and development plan, setting a timetable of learning activities in preparation for the end-point assessment.

The HIT Vocational Trainer will meet with the apprentice regularly either online or face-to-face to complete and review assessments, provide further coaching where required and agree the next steps of learning.



# Apprenticeship Journey

1

## Introduction to Senior Production Chef

### Module includes:

- ▶ End-point assessment methods and how to prepare for them
- ▶ Communicating knowledge to support development
- ▶ Identifying development needs for self and team

2

## People

### Module includes:

- ▶ Supporting and influencing a team positively
- ▶ The importance of teamwork in achieving business objectives
- ▶ How local demographics may impact the product range of the business
- ▶ Supporting team members
- ▶ Using effective methods of communication
- ▶ Operating in a fair and empathetic manner
- ▶ Identifying development needs for self and team

3

## Kitchen Operations

### Module includes:

- ▶ Specifications and how to use them to produce standardised dishes
- ▶ Par stock levels
- ▶ Quality points of food
- ▶ Safe storage conditions for food items
- ▶ Monitoring the correct use and maintenance of food production equipment
- ▶ Keeping up-to-date with product range, brand development, promotions and current trends

4

## Menu Planning and Development

### Module includes:

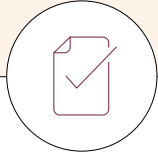
- ▶ Specifications and how to use them to produce standardised dishes
- ▶ Combining nutrient groups to produce balanced menu items and dishes
- ▶ Meeting the specific needs of individuals
- ▶ The business vision, objectives and brand standards
- ▶ How to deliver profit margins, reduce wastage and support the overall financial performance of the business
- ▶ Technology within food production organisations
- ▶ How to identify, plan for and minimise risks to the food production, service and operation
- ▶ The customer profile of the business, its main competitors and the business growth strategy

# Independent End-Point Assessment

The end-point assessment (EPA) will only commence once the employer, apprentice and HIT Vocational Trainer are confident that the apprentice has developed all the knowledge, skills and behaviours (KSBs) defined in the apprenticeship standard and clearly evidenced by the on-programme progression review meetings and records.

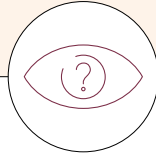
## Summary of independent end-point assessment process

The apprentice will be assessed to the apprenticeship standard using the complementary assessment methods below. The assessment is synoptic, i.e. takes a view of the overall performance of the apprentice in their job. The assessment activities will be completed by the independent End-Point Assessment Organisation (EPAO).



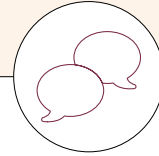
### On demand test

- ▶ 90-minute (including reading time) on demand test.
- ▶ 45 multiple-choice based questions.
- ▶ Covers the standard criteria identified.
- ▶ Externally set and marked automatically by the end-point assessment organisation.
- ▶ Undertaken either on the employer's premises or off site.



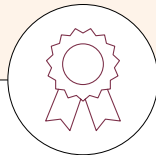
### Practical observation

- ▶ 4-hour (+/- 10% at the discretion of the independent assessor) practical observation. Practical observation must cover preparation and service; the practical observation timings may be split to accommodate this.
- ▶ Covers the standard criteria identified.
- ▶ Externally observed and marked by the end-point assessment organisation.



### Professional discussion

- ▶ 60-minute (+/- 10% at the discretion of the assessor) structured discussion between the apprentice and the independent end-point assessor.
- ▶ Led by the independent end-point assessor.
- ▶ Covers the standard criteria identified.



### Completion

- ▶ Independent end-point assessor confirms that each end-point assessment element has been completed.
- ▶ The achievement is determined by the independent end-point assessor based on the combination of performance in all end-point assessment activities.
- ▶ The apprenticeship is graded Fail/Pass/Distinction.

In partnership with:



Divisions of HIT Training Ltd.



Course sheet for Senior Production Chef Apprenticeship

© HIT Training Ltd 2024