



## Production Chef Apprenticeship

# LACA

*the school food people*

### 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 and 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 the business.

LACA is signposting members to the Production Chef Apprenticeship standard that is the most appropriate for School Cooks and Chefs. 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 Cook is embedded in this Apprenticeship Standard.

### Production Chef Apprenticeship

**Duration** – a minimum of 12 months.

**English & Maths** – will need to achieve Level 1 English & Maths

**Level** – set at Level 2.

and take the test for Level 2 English before 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. Production Chefs work as part of a team in time-bound and often challenging kitchen environments. They report to the Senior Production Chef or appropriate line manager. Production Chefs are likely to work with centrally developed standardised recipes and menus, producing food often in high volumes. They apply highly methodical organisational skills, energy, accuracy, attention to detail and are mindful of the importance of sustainability and protecting the environment.

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. This will be 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 1<sup>st</sup>** has developed this **Hospitality Apprenticeship Standard** and all information including assessment plans can be accessed via their website: [www.people1st.co.uk](http://www.people1st.co.uk)



Month 1-4	Month 5-8	Month 9-12
Health and Safety Food hygiene Food allergens and the law Customer service workshop	Food – preparation methods, cooking methods, diet and nutrition, current trends, promotions Sustainability and reducing waste workshop	Clear communication Teamwork, learning styles and personal development Technology workshop
Review 1 and 2 Apprentice is diligent in safe and hygienic working practices	Review 3 and 4 Apprentice challenges personal methods of working and actively implements improvements	Review 5 and 6 Apprentice advocates equality and respect, working positively with colleagues, managers and customers

