

Senior Chef Production Cooking Apprenticeship Level 3

Your operation relies on the ability of your Chefs to produce brands, recipes or menus consistently, to perfection, following predetermined menus or specifications. A Senior Chef is a pivotal part of your operation and you need someone whom you can rely on to work the way you work and to follow your standards and ethos.

An apprenticeship is a smart, cost-effective way to recruit a new Senior Chef/Production Chef or to upskill your existing staff.

By the end of this new apprenticeship, designed by those in the industry, your Production Chef will work quickly and efficiently, be able to produce food in high volumes, have good organisational skills and will have a high attention to detail.

Key Areas of Study

Your learner will cover essential knowledge, skills and behaviours on their programme, as set out below.

Quick Information:

New Apprenticeship Standard designed by employers for employers

Sector:

Hospitality and Catering

Who is it for?

New recruits and existing staff

Start date:

Flexible to suit employers

Level:

Level 3

Duration:

12 to 18 months

How does it work?

Delivered in your workplace with one day a week in College and tutor visits every 6 weeks

Content:

Designed to cover all essential knowledge, skills and behaviours

Assessment:

Multiple choice test, practical observation, business project and professional discussion at the end of the programme

Qualification:

Senior Chef Production Cooking
Apprenticeship



Knowledge

Culinary

- Understand the principles of food preparation and cooking, knife selection and handling, taste, diet and nutrition, and how to bring these together in a challenging and time bound environment
- Know the business or brand specifications and understand how to use them to create standardised menu items and dishes
- Understand how technology supports the preparation and production of menu items and dishes
- Know how to recognise malfunctions or hazards and work to agreed practices and guidelines to ensure a safe, clean and hygienic kitchen environment
- Understand how personal approach and performance impacts on the successful production of menu items and dishes
- Keep up to date knowledge of product range, brand development, promotions and current trends

People

- Know how to support and influence the team positively to deliver a high quality product
- Recognise how all staff and teams are dependent on each other and understand the importance of teamwork both back and front of house in achieving business objectives
- Understand how to work with people from a wide range of backgrounds and cultures and recognise how local demographics may impact on the product range of the business
- Know how to communicate knowledge and experience to the team and support individuals' development

Food safety

- Know the food safety practices and procedures to ensure the safe preparation and cooking of food
- Know what to look for in ingredients and how to handle and store them to maintain quality, in line with food safety legislation

Business

- Know the business vision and objectives and brand standards and the principles of business success by growing sales, reducing costs and maximising profit
- Understand how to operate efficiently to deliver profit margins, reduce wastage and support the overall financial performance of the business
- Recognise and understand legislative responsibilities and the importance of protecting peoples' health, safety and security
- Know how to identify, plan for and minimise risks to the service and operation
- Know the customer profile of the business, who its main competitors are and the business growth strategy

Skills

Culinary

- Demonstrate a range of food preparation, knife and cooking skills and techniques to produce quality dishes in line with business requirements
- Produce profitable menu items and dishes according to business specifications
- Use technology appropriately and efficiently to support the production of food and ensure maintenance issues and malfunctions are dealt with promptly
- Support team to deal with unexpected malfunctions or hazards that disrupt work activities
- Ensure a positive business or brand image is upheld in work activities and the delivery of products at all times
- Exceed customer satisfaction by maintaining consistency in product and service quality

People

- Support team members and ensure the food produced is of high quality, delivered on time and to specification
- Maintain harmony across the team and with colleagues in other parts of the organisation, identifying and dealing with problems constructively to drive a positive outcome
- Use effective methods of communication and operate in a fair and empathic manner that achieves the desired result and demonstrates a customer centric culture
- Identify development needs and actively encourage and support individuals to enhance their skills and knowledge

Food safety

- Prepare, cook and present food to agreed food safety practices and guidelines, ensuring a clean and hygienic kitchen environment is maintained at all times
- Ensure ingredients are stored, prepared, cooked and presented to deliver a quality product that is safe for the consumer

Business

- Effectively use techniques that support cost reduction and improve performance, revenue, profit margins and customers' experience
- Monitor costs, using forecasting to set realistic targets with the team; effectively control resource allocation; minimise wastage and use sustainable working practices
- Comply with legal requirements and inspire customer confidence by maintaining the safety and security of people at all times
- Risk assess situations, identifying and isolating matters of concern, by establishing the cause and intervening accordingly to minimise any risk to people and comply with legislation
- Carry out activities in line with business and brand values that actively market the business, support competitiveness and help meet business objectives

Behaviours

Culinary

- Remain calm under pressure and handle many tasks at once ensuring they are completed at the right moment and to the agreed standard
- Take a flexible and adaptable approach to meet business requirements
- Use technology and equipment responsibly to ensure it is maintained in good working order
- Be solution focussed when dealing with unexpected challenges
- Demonstrate a belief in the value of products and services the business offers
- Take ownership for keeping up to date with the business offer and brand developments

People

- Encourage the team to take a pride in their role through a consistently positive and professional approach
- Be solution focussed to achieve the required outcome and support positive, open communications that help team members achieve the best result for customers and the business
- Actively listen and empathise with other peoples' point of view, respond politely and promote a fair, non-discriminatory and equal working environment
- Celebrate personal growth and achievement of team members

Food safety

- Take responsible decisions that support high standards of food safety practices
- Use a considered approach to managing ingredients to maintain their quality and safety

Business

- Demonstrate a keen business sense, producing food to brand standards efficiently and cost effectively
- Actively discourage waste and work to avoid complaint related wastage; demonstrating commitment to sustainable working practices
- Advocate the importance of working safely and legally in the best interest of all people
- Think and act quickly to address problems as they arise and keep customers satisfied and operations flowing smoothly
- Visibly and authentically live the brand, culture and values of the business through a passionate enthusiasm to provide everyone with the best possible experience

Training, Tutoring and Assessment

The whole programme takes a minimum of 12 months to complete, at which point your apprentice can start their final assessment. The pace at which the apprentice progresses will be driven by you and the apprentice. We will work closely with you to plan and deliver appropriate support and training. Your apprentice will mainly learn on the job, but training and one-to-one tutoring are a key part of the new apprenticeship standards, not just assessment, with more time on tutoring as part of the off-the-job training. Your apprentice will attend College one day a week to gain the required knowledge and practise the core skills before using them in the workplace.

We will carry out joint reviews with you at regular intervals to discuss progress. You can use your normal performance management processes to monitor the progress of the apprentice, provide feedback and guide development. Your apprentice will be expected to keep a portfolio to track their learning and development throughout the apprenticeship.

End Point Assessment

In conjunction with the College, you will be asked to formally sign-off that the apprentice has met the minimum requirements for knowledge, skills and behaviours within the apprenticeship standard and confirm they are ready to move on to the final assessment, which will be measured as follows:

On Demand Test – This two-hour test is made up of multiple choice scenario-based questions, covering the knowledge and skills detailed in the tables above. To pass the test, the apprentice must achieve 70%.

Practical Observation – This will take place in your workplace and will last four hours. The apprentice will demonstrate skills in all areas of the production kitchen, demonstrating the knowledge, skills and behaviours they have learnt.

Business Project – This will focus on an opportunity/challenge/idea which the apprentice considers will make an improvement to your business. The apprentice is expected to gather and review information and make recommendations to management in a 2,000-5,000 word report.

Professional Discussion – Once the first three areas of the assessment are complete the apprentice can move onto the professional discussion, which will take 90 minutes; you will be present to support the apprentice and confirm information. The assessor will ask questions relating to the period of learning and development, as well as personal growth and reflection.

For more information on the assessment for Senior Chef Production Cooking Apprenticeship please see the full assessment plan in the Apprenticeship Standard documentation. We will arrange the End Point Assessment

Apprenticeship Entry Requirements

As an employer you can set your own entry requirements, but it is expected that to start on this apprenticeship the individual would have already achieved a level of skills and knowledge to be able to prepare and cook a range of dishes.

In addition, the learner will need to gain Level 2 qualifications in English and maths. We will arrange the tutoring for these qualifications where required.

Future / Other Opportunities

Foundation Degree in Culinary Arts

More Information

To find out more about the opportunities and financing of apprenticeships and to discuss your particular requirements, please email employer@sheffcol.ac.uk or call **0114 260 2600** to speak to one of our friendly employer advisors.

Why choose The Sheffield College?

As one of the region's largest providers of apprenticeships, The Sheffield College is more than just your local provider; we deliver the dedicated support you need to source, train and get the best out of your apprentice.

We appreciate how difficult and time consuming it can be to recruit staff. That's why, when you recruit an apprentice with us, our dedicated apprenticeship recruitment service, Job Connect, will advertise the vacancy, engage your candidates and even pre-screen them to make the process as easy as possible for you.

We help you get the best deal by finding the right funding and we handle the paperwork to make the process of arranging an apprenticeship training programme as smooth as possible. Our employer partnership team, apprenticeship tutors and assessment staff are experts, and we invest time and money in training and upskilling them regularly so their knowledge is up-to-date and industry standard.

At The Sheffield College we go above and beyond; we know that every business is different and we help to develop apprentices who will meet the needs of your business.

Get In Touch

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