

Apprenticeship

Production Chef Intermediate Level 2

Gain experience/formal qualifications and earn why you learn!

Learn how to be a Production Chef.

We can help you find a job in a Kitchen or if you already work in the industry help you gain formal qualifications.

With additional training, you may be able to progress in your career to roles including Chef De Parte, Sous Chef, Team Leader, supervisor or a wide range of other Hospitality roles.

Qualification Gained:

Intermediate Level 2 Production Chef Apprenticeship Standard

Level 1 and 2 Functional Skills Maths and English (if required).

Progression to further study

Intermediate Apprentices, with support and opportunities in the workplace, can progress onto Advanced Apprenticeships.

+ [Level 3 Senior Chef Production](#)

Further details

Further details can be found at InstituteForApprenticeships.org

Who to contact

For more information please contact us:

01704 392874

info@competeapprenticeships.co.uk

Who is this course aimed at?

Due to the varied nature of hospitality there are many job roles that apply to intermediate apprentices. Examples of these include:

- + Chef/Cook in a Restaurant
- + Bar
- + Hotel
- + School
- + Care settings.

What will you study?

You will study a range of subject areas:

- + Kitchen Operations
- + Nutrition
- + Legal & Governance: Apprentices People
- + Business/Commercial
- + Personnel Development & Performance

Knowledge and skills that you will develop

- + You will develop your theory knowledge of a production chef
- + Practical cookery skills in the kitchen
- + Develop personal and professional skills required to work in a operational kitchen

Behaviours you will develop

Working in Catering requires good communication skills, customer service and an understanding of the Hospitality environment, all of which are covered by this qualification.

Entry requirements

You will need to complete initial assessments in Maths and English and take part in an interview with a member of our Assessment Team.

You will need to be working in an environment that will provide you with the opportunities to learn and develop Hospitality skills.

Maths and English

All learners on a Level 2 Apprenticeship will need provide evidence of a minimum Level 1 in Maths and English (or equivalent) prior to entering EPA Gateway.

If you do not have evidence of either Level 1 English or Maths (at least one is required), please speak to the Apprenticeship team for further guidance.

If you have a Level 1 in English or Maths, you will be required to achieve a minimum of Level 1 in all areas prior to Gateway. Once a Level 1 in English and Maths can be evidenced, then Apprentices are required to attend Level 2 Maths and/or English sessions.

How long will it last?

12 months + 3 months for End Point Assessment (EPA). You will be required to work 30 hours per week.

How will it be delivered?

We treat all our Catering and Hospitality Apprentices as individuals and work around the needs of the Employer and Apprentice. The main body of the Apprenticeship is delivered in your workplace on a one-to-one basis with your Employer/Assessor and Southport College, with weekly sessions in the College for further practical delivery. Assessment is through the completion of a portfolio of evidence and an external end point assessment.

You and your employer must demonstrate a commitment to off the job training to support completion of this apprenticeship (typically setting aside 6 hours per week for learning and development).

How will it be assessed?

- + Your Tutor will prepare you for an onsite observation by an Independent assessor and an online theory test.
- + Professional discussion.