



Wirral Met College

# Production Chef Level 2

**Apprenticeship Standard**

[wmc.ac.uk/apprenticeships](http://wmc.ac.uk/apprenticeships)

# Overview



Production chefs work as part of a team in time-bound and often challenging kitchen environments, for example; schools, hospitals, the Armed Forces, care homes and cafes, restaurants or pubs. They apply highly methodical organisational skills, energy, accuracy, attention to detail and are mindful of the importance of sustainability and protecting the environment. Production chefs;

- maintain excellent standards of personal, food and kitchen hygiene
- ensure compliance to procedures, menu specifications and recipes.
- produce food meeting portion controls, and budgetary constraints
- adapting and produce dishes to meet special dietary, religious and allergenic requirements
- follow, complete and maintain production schedules, legislative and quality standard documentation
- use specialist kitchen equipment
- communicate internally and externally with customers and colleagues

## **Duration:**

12-15 months + 3 months for the End Point Assessment

## **Entry Guidelines:**

English & maths at GCSE grade A\*-C/4-9 or Functional Skills Level 2

*NB All apprenticeship standards require apprentices to provide evidence of their English and maths grades before they can progress through the Gateway to their End Point Assessment and achieve the apprenticeship qualification.*



# Production Chef Level 2 Course Overview

Pre-programme	On Programme Learning covering Skills, Knowledge & Behaviours	Gateway	Independent End Point Assessment
Initial assessment English & Maths	NVQ level 2 Professional Cookery  Day release, Conway Park Campus & Training Restaurant/ Hamilton Campus	<ul style="list-style-type: none"> <li>English Level 1</li> <li>Maths Level 1</li> </ul>	<ul style="list-style-type: none"> <li>Practical Observation</li> </ul>
Skills Scan	Portfolio of evidence to be built during the programme	<ul style="list-style-type: none"> <li>E-portfolio of evidence</li> </ul>	<ul style="list-style-type: none"> <li>Knowledge Test (Multiple choice questions)</li> </ul>
Induction with Trainer Assessor	On programme Assessments & Reviews: <ul style="list-style-type: none"> <li>6-8 weekly sessions with Trainer Assessor.</li> <li>8-10 weekly Progress Reviews with apprentice and employer.</li> </ul>		<ul style="list-style-type: none"> <li>Professional Discussion</li> </ul>



# Course Details

This apprenticeship programme is designed to develop the knowledge, skills and behaviours required to be an effective Production Chef working in a café, restaurant, pub, care home, school, hospital or the Armed Forces.

The **Knowledge** element is the NVQ Professional Cookery (Level 2) qualification, studied on a 'day-release' basis at the Conway Park Campus. The qualification covers a range of professional cookery areas and provides an ideal grounding should the apprentice wish to progress on to the Chef de Partie level 3 apprenticeship standard.

## The Knowledge element of the course will cover:

### Kitchen operations, including:

- Techniques for the preparation, assembly, cooking, regeneration and presentation of food.
- The importance of organisational/brand specifications and consistency in food production.
- How to check fresh, frozen and ambient foods are fit for purpose.
- Procedures for the safe handling and use of tools and equipment.

### Nutrition, including:

- Key nutrient groups, their function and main food sources.
- The scope and methods of adapting dishes to meet the specific dietary, religious and allergenic needs of individuals.

### Legal and governance, including:

- Allergens and the legal requirements regarding them.
- Relevant industry specific regulations, legislation, and procedures regarding food safety, HACCP, health and safety appropriate to organisations.
- The importance of following legislation and the completion of legal documentation.

## People, including:

- How to communicate with colleagues, line managers and customers effectively.
- Principles of customer service and how individuals impact customer experience.
- How and why to support team members in own area and across organisations.

## Business / Commercial, including:

- The role of the individual in upholding organisations' vision, values, objectives and reputation.
- The financial impact of portion and waste control
- How technology can support food production organisations.
- The importance of sustainability and working to protect the environment.

## Personal Development and performance, including:

- How personal development and performance contributes to the success of the individual, team and organisation.
- How to identify personal goals and development opportunities and the support and resources available to achieve these.
- Different learning styles.



# Skills & Behaviours

The **Competency or Skills & Behaviours** element of the apprenticeship is to be completed with support from a Trainer Assessor making periodic visits to the apprentice in the workplace. The Trainer Assessor will support and guide the apprentice to ensure that they are developing the skills and competency required in accordance with the apprenticeship standard. The apprentice will use the e-portfolio system called OneFile to build a portfolio of work throughout the development stage, which is a key component of End Point Assessment and demonstrates their occupational competency.

## English & Maths

Apprentices who have not achieved grades 2-9 / A\*-C at GCSE or Functional Skills at Level 1 are required to study towards and achieve the Functional Skills in English and maths at Level 1 before they can gain the apprenticeship qualification.





# Gateway



Once the apprentice has completed all the required elements of the apprenticeship and their manager and Trainer / Assessor agree that they are ready for the end point assessment, they will progress through the Gateway to undertake their End Point Assessment.

The apprentice's employer must sign-off the portfolio of evidence, that has been completed by the apprentice during their programme, to confirm the apprentice has demonstrated the knowledge, skills and behaviours assigned to this apprenticeship standard.

# End Point Assessment

The End Point Assessment must only start once the employer is satisfied that the apprentice is consistently working at or above the level set out in the occupational standard, that means they have achieved occupational competence.

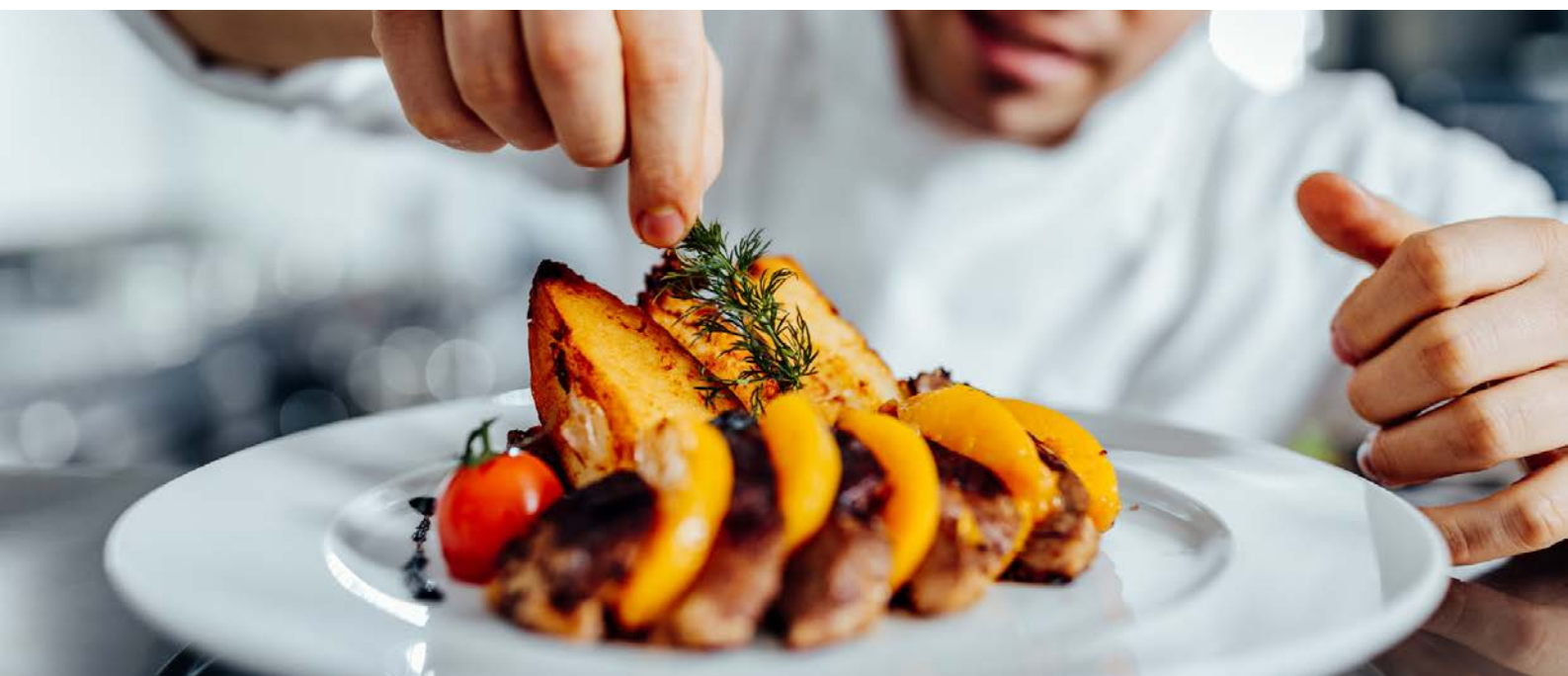
**End Point Assessment (EPA) normally takes 3 months to complete and consists of:**

- Test (multiple choice questions)
- Practical observation (120 minutes, covering food preparation and service)
- Professional discussion (40 minutes, structured discussion between independent assessor and apprentice)

The purpose of the professional discussion is to determine the extent to which the apprentice understands the requirements of his/her role as defined by the apprenticeship standard and to explore them through discussion.

The portfolio of evidence (that has been completed by the apprentice during their programme) will be used as a source of evidence by which apprentices can exemplify their responses to questions asked by the assessor. The portfolio itself will not be assessed, but will be used by the assessor to prepare the questioning for the interview and by the apprentice to exemplify their responses to the questions.

The apprentice will achieve a grade of fail, pass and distinction for this component of the end-point assessment that will contribute towards the overall apprenticeship grading award.





# Grading & Progression



## Apprenticeship grading

The available grades for this apprenticeship programme are **Distinction, Pass or Fail**.

## Where can apprentices progress to?

On completion of the apprenticeship, apprentices can choose to progress to the Chef de Partie Level 3 apprenticeship standard.



Wirral Met College

**Conway Park Campus**  
**10 Europa Boulevard, Birkenhead CH41 4NT**  
**tel: 0151 551 7610 email: [employerservices@wmc.ac.uk](mailto:employerservices@wmc.ac.uk)**