



PRODUCTION CHEF LEVEL 2

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 high street casual dining or pub kitchens. 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

WHY CHOOSE INSPIRE ATA?

We work with high-quality training providers to deliver a wide range of training programmes through a blended learning approach that is tailored to each learner's needs. Inspire ATA recruits and employs each apprentice on behalf of the "host" client, enabling us to offer additional support and a better experience for both apprentice and client. We can also offer flexi-job apprenticeships which means we are able to offer short term contracts and other non-standard employment models.

TOTAL DURATION: 18 MONTHS
PRACTICAL PERIOD: 15 MONTHS
EPA PERIOD: 3 MONTHS
EPA ORGANISATION: PEOPLE 1ST INTERNATIONAL
ASSESSMENT METHOD: ON DEMAND TEST, PRACTICAL OBSERVATION, PROFESSIONAL DISCUSSION WITH RECIPE LOG, CULINARY CHALLENGE

KNOWLEDGE, SKILLS AND BEHAVIOURS THE CORE SKILLS TO BE DEVELOPED INCLUDE:

- Knowledge of techniques for the preparation, assembly, cooking, regeneration and presentation of food.
- Check, prepare, assemble, cook, regenerate, hold and present food meeting the needs of the customers and maintaining organisational standards and procedures.
- Understanding specific standards and operating procedures for organisations.
- Actively promote self and the industry in a positive, professional manner.
- Take responsibility for the cleanliness, organisation and smooth running of the work area.

PRODUCTION CHEF

KNOWLEDGE

- Knowledge of 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.
- The importance of following correct setting up and closing down procedures.
- Understanding specific standards and operating procedures for organisations.

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SKILLS

- Check, prepare, assemble, cook, regenerate, hold and present food meeting the needs of the customers and maintaining organisational standards and procedures.
- Use kitchen tools and equipment correctly to produce consistently high quality dishes according to specifications.
- Take responsibility for the cleanliness, organisation and smooth running of the work area.
- Effective communication

BEHAVIOURS

- Lead by example working conscientiously and accurately at all times.
- Be diligent in safe and hygienic working practises.
- Take ownership of the impact of personal behaviours and communication by a consistent, professional approach.
- Advocate equality and respect working positively with colleagues, managers and customers.
- Actively promote self and the industry in a positive, professional manner.
- Challenge personal methods of working and actively implement improvements.