

Level 2 Production Chef Apprenticeship



Course Overview

These employer approved qualifications provide quality employability skills for the hospitality sector. Specifically, this qualification will you the knowledge, understanding and skills to work in a professional cooking environment as a production chef.

This qualification is ideal for someone wishing to further their career within the hospitality industry, developing existing skills by gaining a formal qualification potentially improving their employability.

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
- Commit to personal development activities

You will work with an assessor who will guide you through your programme of learning to produce a portfolio of evidence using e-portfolio, within your workplace. This study will sit alongside your employment.

What You Will Study

Your study will cover three main areas, Knowledge and Understanding (Know it), Skills (Show it) and Behaviours (live it). You will work on the following areas:

- Kitchen operations (all elements of food preparation and cooking, covering areas such as, Meat, Poultry, Vegetables, Fish, Hot and Cold Desserts).
- Nutrition
- Legal Requirements
- Business and Commercial aspects
- Personal Development and Performance

START DATE

Flexible start dates

LEVEL

Level 2

STUDY MODE

Full-time

DURATION

12 months

LOCATION

Workplace Based



For further information about this course, including Entry Requirements, Assessments and Further Study, scan the QR code.

Need More Information?

For additional course information please contact the Course Information Team on **01924 789111** or email **courseinfo@heartofyorkshire.ac.uk**.

To learn more about the Heart of Yorkshire Education Group, our facilities and how we can support you please visit our website **www.heartofyorkshire.ac.uk**.

Quick Links



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Attendance Expectations

You will attend College one day per week and this is currently Friday.

How You Will Be Assessed

You will be assessed by the following methods:

- Professional Discussion
- Written Assessment
- Production of Practical Dishes.

All these elements are combined to be called End Point Assessment.

Entry Requirements

A pre-entry interview will be required and will assess your ability to manage the course.

Entry requirements are set by employers

Apprentices without Level 1 English and Maths will need to achieve Level 1.

For those with an education, health and care plan or a legacy statement the apprenticeships English and Maths minimum requirement is Entry Level 3 and British Sign Language qualifications are an alternative to English qualifications for whom this is their primary language.

Fee Information

Please contact the Apprenticeship Recruitment Team on 01924 789469 or email apprenticeships@heartofyorkshire.ac.uk

Further Study

Commis Chef Apprenticeship or Chef de Partie Apprenticeship.

