



Senior Production Chef Level 3 Apprenticeship

Senior production chefs may lead a brigade team or may support the head chef in larger establishments. They supervise production chef teams in a variety of kitchen environments. Senior production chefs have accountability for the day-to-day running of the kitchen service, producing, monitoring and maintaining consistent food standards, legislative requirements and quality across all areas and during all stages of production and supply.

Your training will include the following topics:

- Culinary Understanding
- Business and Brand Understanding
- Food Safety and Safe Working Practices
- Personal & Business Performance
- Safety Management
- People Management
- Business Diversity
- Personnel Development Processes & Business Management
- Business Risk Assessment
- Business Growth Strategies

EPA Requirements:

- Practical Observation
- Professional Discussion
- On Demand Test

Who is it suitable for?

Anyone working in a production kitchen, such as schools, contract caterers, branded restaurant, pubs and cafes. Senior production chefs should also be in a senior job role such as Head chef, Second chef, Kitchen Manager or Supervisor

How long will it take?

A minimum of 12 months training followed by up to 3 months for EPA

Functional Skills requirement:

English & Maths is now optional for apprentices aged 19 and over. During the initial assessment, a discussion will take place between the apprentice and employer to determine whether they will pursue English & Maths as part of their learning. If all parties agree English & Maths will be undertaken, this training will be included as part of the apprentice's training plan. This requirement remains mandatory for apprentices aged 16-18

Progression routes

Upon completion of this standard you will be able to progress to a level 4 apprenticeship, Hospitality Manager is a natural next step, where you will be in a senior management position