

# 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](mailto: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](http://www.heartofyorkshire.ac.uk).

## Quick Links



**How to  
Apply**



**Student  
Support**



**Virtual  
Tours**



## 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](mailto:apprenticeships@heartofyorkshire.ac.uk)

## Further Study

Commis Chef Apprenticeship or Chef de Partie Apprenticeship.

