

# PRODUCTION CHEF

This training programme provides an upskilling opportunity that can support career progression within the food services industry. Production chefs work in fast-paced kitchen environments to develop standardised recipes and menus in order to produce food in big volumes. This programme teaches you the skills and legislation required to work effectively in a kitchen.

## Is this training programme for your business?

This programme is ideal for new and talented employees who want to learn and progress, or for your existing employees who are looking to retrain or upskill. It is ideal for those looking to develop their skills within the industry.

## The programme in brief

- Level 2
- Duration - 12 months
- Blended approach to delivery which could include webinars, face-to-face, Skype, telephone and online learning
- Development of the learner's knowledge, skills and behaviours relevant to the job role
- Level 1 and 2 functional skills where appropriate
- End-point assessment



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## The learner journey

**1. 12 months on-programme** – This is when the individual will learn the skills, knowledge and behaviours which will support them for their end-point assessment. The learner could partake in a combination of activities, such as classroom-based sessions, mentoring, shadowing, bespoke resources and off-site visits, in order to support their learning and development. Learners must also partake in 20% off-job training.

**2. Gateway** – After the 12 months teaching and learning, you, your training provider and the learner will review the learner's journey and decide whether it is the right time for the on-programme assessment.

**3. End-point assessment** – This is when the learner will need to demonstrate that they have learnt the required knowledge, skills and behaviours, through an evidence-based work portfolio, an on-demand knowledge test and a practical observation.

## How your employees will learn

We want to help your employees get the most from their training programme. Therefore, we will provide them with the support and guidance they need through a mixture of face-to-face and online learning. Learners will have dedicated Sector Specific Trainer(s) who are there to guide them through their training programme. As well as their Sector Specific Trainer(s), learners have unlimited access to learning and support materials online. All of this will help learner to meet the standards set, resulting in them becoming competent and fully qualified.

We will facilitate the delivery of the Learners' end-point assessment through an approved Assessment Organisation registered on the Register of Apprentice Assessment Organisations.

## What your employees will learn

### Knowledge:

Understand key kitchen operations and techniques for the preparation of food; the importance of consistency in food production; checking foods are fit for purpose; handling equipment safely; following procedures for opening/closing a kitchen; key nutrition groups, their functions and main food sources; adapting dishes to meet dietary requirements; food allergens; industry specific regulations; importance of following legislations; communication and customer service; business and commercial aims in the food industry including waste control, sustainability and business values and objectives; personal development and different learning styles.

### Skills:

Produce food that meets the needs of customers whilst maintaining organisational standards and procedures; use kitchen tools and equipment to produce high-quality dishes; take responsibility for your own work area; produce dishes which suit specific dietary needs of individuals; operate within all regulations and legislations, completing any documentation to meet guidelines; use effective methods of communication and ensure customer expectations are met; work collaboratively using feedback to positively improve performance.

### Behaviours:

Lead by example; be diligent in safe and hygienic working practises; take ownership of the impact of personal behaviours; advocate equality and respect; actively promote self and the industry in a positive manner; challenge personal methods of working and actively implement improvements.