



Senior production chefs strive to produce customers' meals consistently to perfection according to predetermined specifications. They have the ability to work independently and lead a team in often hot and highly challenging kitchen environments. Production Chefs are likely to work in organisations where brands, recipes and menus have been created by a central development team. Production chefs and their teams work quickly and efficiently, producing food often in high volumes, which is repeated day after day, requiring energy, highly methodical organisational skills and attention to detail.

	Knowledge and Understanding (Know it)	Skills (Show it)	Behaviours (Live it)
Culinary	Understand the principles of food preparation and cooking, knife selection and handling, taste, diet and nutrition, and how to bring these together in a challenging and time bound environment	Demonstrate a range of food preparation, knife and cooking skills and techniques to produce quality dishes in line with business requirements	Remain calm under pressure and handle many tasks at once ensuring they are completed at the right moment and to the agreed standard
	Know the business or brand specifications and understand how to use them to create standardised menu items and dishes	Produce profitable menu items and dishes according to business specifications	Take a flexible and adaptable approach to meet business requirements
	Understand how technology supports the preparation and production of menu items and dishes	Use technology appropriately and efficiently to support the production of food and ensure maintenance issues and malfunctions are dealt with promptly	Use technology and equipment responsibly to ensure it is maintained in good working order
	Know how to recognise malfunctions or hazards and work to agreed practices and guidelines to ensure a safe, clean and hygienic kitchen environment	Support team to deal with unexpected malfunctions or hazards that disrupt work activities	Be solution focussed when dealing with unexpected challenges
	Understand how personal approach and performance impacts on the successful production of menu items and dishes	Ensure positive business or brand image is upheld in work activities and the delivery of products at all times	Demonstrate a belief in the value of products and services the business offers
	Keep up to date knowledge of product range, brand development, promotions and current trends	Exceed customer satisfaction by maintaining consistency in product and service quality	Take ownership for keeping up to date with the business offer and brand developments
Food Safety	Know the food safety practices and procedures to ensure the safe preparation and cooking of food	Prepare, cook and present food to agreed food safety practices and guidelines, ensuring a clean and hygienic kitchen environment is maintained at all times	Take responsible decisions that support high standards of food safety practices
	Know what to look for in ingredients and how to handle and store them to maintain quality, in line with food safety legislation	Ensure ingredients are stored, prepared, cooked and presented to deliver a quality product that is safe for the consumer	Use a considered approach to managing ingredients to maintain their quality and safety
People	Know how to support and influence the team positively to deliver a high quality product	Support team members and ensure the food produced is of high quality, delivered on time and to specification	Encourage the team to take a pride in their role through a consistently positive and professional approach
	Recognise how all staff and teams are dependent on each other and understand the importance of teamwork both back and front of house in achieving business objectives	Maintain harmony across the team and with colleagues in other parts of the organisation, identifying and dealing with problems constructively to drive a positive outcome	Be solution focussed to achieve the required outcome and support positive, open communications that help team members achieve the best result for customers and the business
	Understand how to work with people from a wide range of backgrounds and cultures and recognise how local demographics may impact on the product range of the business	Use effective methods of communication and operate in a fair and empathic manner that achieves the desired result and demonstrates a customer centric culture	Actively listen and empathise with other peoples' point of view, respond politely and promote a fair, non-discriminatory and equal working environment



	Knowledge and Understanding (Know it)	Skills (Show it)	Behaviours (Live it)
People	Know how to communicate knowledge and experience to the team and support individuals' development	Identify development needs and actively encourage and support individuals to enhance their skills and knowledge	Celebrate personal growth and achievement of team members
Business	Know the business vision and objectives and brand standards and the principles of business success by growing sales, reducing costs and maximising profit	Effectively use techniques that support cost reduction and improve performance, revenue, profit margins and customers' experience	Demonstrate a keen business sense, producing food to brand standards efficiently and cost effectively
	Understand how to operate efficiently to deliver profit margins, reduce wastage and support the overall financial performance of the business	Monitor costs, using forecasting to set realistic targets with the team; effectively control resource allocation; minimise wastage and use sustainable working practices	Actively discourage waste and work to avoid complaint related wastage; demonstrating commitment to sustainable working practices
	Recognise and understand legislative responsibilities and the importance of protecting peoples' health, safety and security	Comply with legal requirements and inspire customer confidence by maintaining the safety and security of people at all times	Advocate the importance of working safely and legally in the best interest of all people
	Know how to identify, plan for and minimise risks to the service and operation	Risk assess situations, identifying and isolating matters of concern, by establishing the cause and intervening accordingly to minimise any risk to people and comply with legislation	Think and act quickly to address problems as they arise and keep customers satisfied and operations flowing smoothly
	Know the customer profile of the business, who its main competitors are and the business growth strategy	Carry out activities in line with business and brand values that actively market the business, support competitiveness and help meet business objectives	Visibly and authentically live the brand, culture and values of the business through a passionate enthusiasm

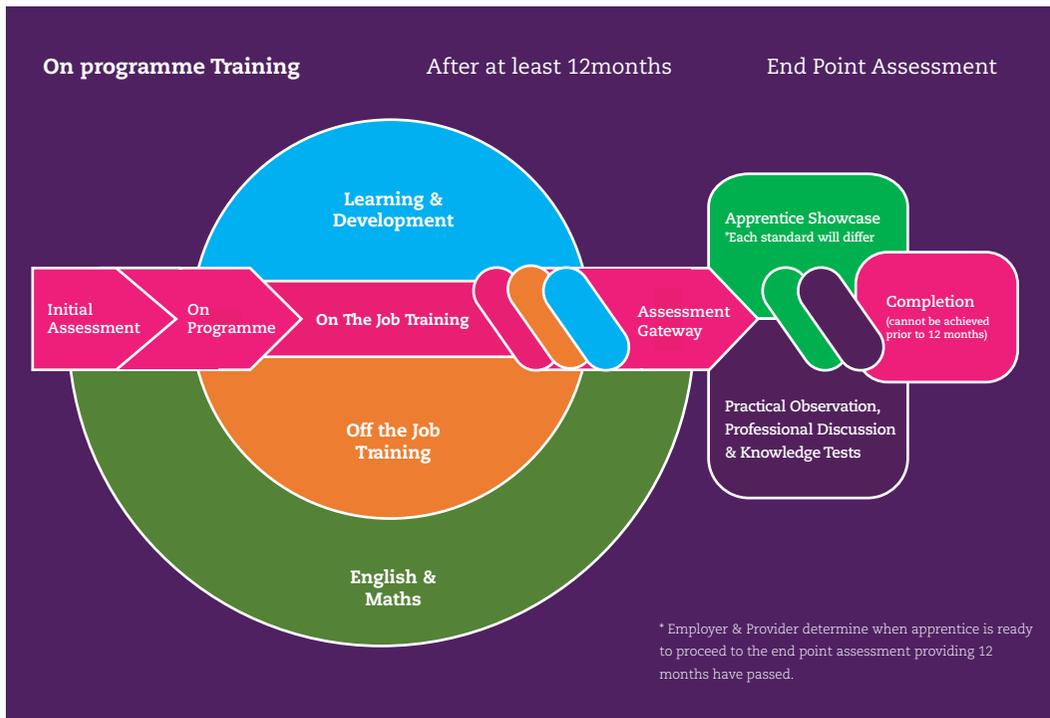
Entry	Employers will set their own entry requirements, but it is expected that to start on this apprenticeship the individual would have already achieved a level of skills and knowledge to be able to prepare and cook a range of dishes.
Duration	Based on the entry requirements the minimum duration for this apprenticeship is 12 to 18 months. The apprenticeship can be spread over a longer period to allow for seasonal business operations.
Progression	Chefs will gain experience in an operational role, typically without supervisory responsibilities before progressing onto this apprenticeship. Individuals that successfully achieve the senior chef apprenticeship in production cooking will be ready to progress onto a higher level position, apprenticeship or further training.
Level	This apprenticeship standard is set at level 3.
Renewal	The apprenticeship will be reviewed every three years, the first review scheduled for July 2017, unless there is evidence of significant industry change which employers agree warrants earlier amendment.



Defining Off Job Training Requirements

Off-the-job training is defined as learning which is undertaken outside of the normal day-to-day work activities and which leads towards the achievement of an apprenticeship. This can include training that is delivered at the apprentice’s normal place of work or elsewhere within the organisation. It can include planned or unplanned work shadowing with a focus on training and development, work place mentoring or time spent observing other staff and includes all aspects of direct 1:2:1 training and support, staff meetings, appraisals, development reviews and / or performance development planning as well as any dedicated training sessions internally or externally.

Records should be kept by the learner and employer of all training and development activity and the length of time spent on such activities.



Each standard will differ to example

What is End Point Assessment?

Designed by industry the EPA sets out to independently assess the apprentice’s knowledge, skills and behaviours towards the end of their apprenticeship and in direct relation to their chosen career pathway. EPA is set against the criteria of the Apprenticeship Standard. Independent EPA ensures a greater consistency and quality of training delivery.

End Point Assessment typically includes;

- Building a portfolio of evidence demonstrating the learner’s knowledge and skills.
- Observation of work activities
- Professional discussion centred around multiple aspects of the role

