

Level 3

Senior Production Chef

TYPICAL DURATION: 12 MONTHS



Role Profile

A Senior Production Chef leads and supervises kitchen teams to deliver high-quality, consistent food in fast-paced and varied catering environments. They work in settings such as schools, hospitals, care homes, the Armed Forces, workplace catering, and high-street casual dining. Senior Production Chefs typically report to a Head Chef, Kitchen Manager, or other senior leader, and may act as the Head Chef in smaller establishments.

They are responsible for the day-to-day running of the kitchen service, ensuring dishes are produced to standardised recipes, quality expectations, and legislative requirements. Senior Production Chefs oversee the preparation of food to meet dietary needs, monitor food safety systems, supervise staff, and ensure efficient use of resources, equipment, and budgets. They contribute to continuous improvement by reducing waste, supporting cost control, improving productivity, and enhancing the customer experience.

Qualifications

English and maths qualifications must be completed in line with the apprenticeship funding rules

Typical Job Roles

Senior Production Chef

Course Content

During the apprenticeship, individuals will develop the advanced knowledge, skills, and behaviours required to lead and supervise a production kitchen. The programme covers - supervising kitchen operations, producing and overseeing standardised menus and recipes, meeting specific dietary requirements, managing food safety and legislative requirements, resource management, people management and more.

By the end of the course, learners will have a strong understanding of what it takes to run an efficient, compliant, and high-performing kitchen, and will be equipped with the leadership skills and technical expertise needed to excel as a Senior Production Chef.

Apprenticeship Assessment

This Apprenticeship has 3 assessment methods.

- On-demand test
- Practical observation
- Professional discussion

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