

Level 2

Production Chef

TYPICAL DURATION: 12 MONTHS



Role Profile

A Production Chef prepares and cooks food to standardised recipes and menus, often using mostly pre-prepared ingredients and producing dishes in high volumes. They work as part of a busy kitchen team, follow set operational procedures, and ensure dishes are delivered on time and to specification. Production Chefs support the smooth running of the kitchen by maintaining high standards of hygiene, food safety, and health and safety, while also considering sustainability and the needs of diverse customers, including those with specific dietary requirements.

Successful Production Chefs are organised, methodical, accurate, and able to work under pressure. They communicate effectively with colleagues, follow instructions carefully, and pay strong attention to detail to deliver consistent results. This course is suitable for individuals working in a wide variety of environments such as schools, hospitals, care homes, casual dining, the armed forces, and workplace catering.

Course Content

During the apprenticeship, individuals will gain the essential knowledge, skills, and behaviours required to work effectively as a Production Chef.

Learners will develop strong organisational skills, accuracy, attention to detail, and an understanding of sustainability and environmental best practice.

Apprenticeship Assessment

This Apprenticeship has 2 assessment methods.

- Interview underpinned by a portfolio of evidence
- Observation with questions

Qualifications

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

Typical Job Roles

Chef

Junior Chef

Production Chef

Progression Routes

Senior Production Chef