

Senior Production Chef Level 3

Duration:

14 months plus
End-point Assessment period.

Who's it for:

Senior chefs who lead a team
in a kitchen environment.

Learning overview

Team members will develop expert skills in creating profitable menus and dishes which are nutritious and of high standards. Team members will understand the business in a wider context, ensuring all food production is in line with industry trends, food safety regulations, and business culture and standards. Team members will also develop expert food preparation skills.

What's covered:

Kitchen operations

Develops team members understanding of supply chains, costing of dishes, storage of products, and best practice production procedures. Team members will gain the knowledge needed to supervise the team effectively and understand the brand specifications to ensure consistent food production.

Nutrition

Demonstrates the importance of nutrients and food groups when designing a balanced menu to meet varied sets of dietary requirements. Team members will understand the influence of food, health, and industry trends on the development of dishes.

Legal and governance

Explores industry regulations including health and safety and safe production procedures. Team members will understand how to monitor their team's health and safety compliance to ensure the food is prepared and cooked in line with legislation.

People

Gives the learner the management and leadership skills required to supervise and motivate the team to deliver consistently high-quality food to tight deadlines. Team members will understand how to develop a customer-centric culture through open communication and constructive problem-solving.

Business

Develops efficient practice in running the kitchen and expands team members knowledge of the commercial aims of the business and its values. With an improved knowledge of the financial workings of the business, Team members will understand the importance of monitoring costs and improving team efficiency.

In addition to your salary, Barons Eden will fully fund the apprenticeship and have valued this apprenticeship at £8,000, based on training costs and the cost to the business.

There is no upfront cost for the learner, nor is there any repayment required at any time.