

Production Chef: Level 2



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Overview

The Production Chef works as part of a team in a time-bound and often challenging kitchen. Working with centrally developed standardised menus, producing high volumes of food, they need to apply highly methodical organisational skills, energy and attention to detail and be mindful of the importance of sustainability and protecting the environment.

The role of the Production Chef is to maintain excellent standards of personal, food and kitchen hygiene whilst ensuring compliance to procedures, menu specifications and recipes.

Using specialist equipment they must be able to adapt and produce dishes to meet special dietary, religious and allergenic requirements or meet portion control or budgetary constraints.

Production Chefs are required to be familiar with legislative and quality standard documentation and be able to follow, complete and maintain production schedules.

Industry Knowledge

Production Chefs will learn and be able to demonstrate knowledge in the following areas;

- Kitchen Operations
- Nutrition
- Legal & Governance
- Communication
- Business / Commercial environments
- Personal Development

Behaviours

Production Chefs must be able to;

- Lead by example, working conscientiously and accurately at all times
- Be diligent in safe and hygienic working practices
- Take ownership of the impact of personal behaviours and communication by a consistent, professional approach
- Advocate equality and respect working positively with colleagues, managers and customers
- Actively promote self and the industry in a positive, professional manner
- Challenge personal methods of working and actively implement improvements



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