

Senior Production Chef

Level 3



Overview

Senior Production Chefs may lead a team or support the Head Chef in a larger establishment. They report activities to the Head Chef or Line Manager and supervise teams in a variety of kitchen environments, for example, schools, hospitals, care homes, high street casual dining or pub kitchens. Having accountability for the day-to-day running of the kitchen service, producing, monitoring and maintaining consistent food standards, legislative requirements and quality across all areas and during all stages of production and supply.

This Level 3 course can be achieved in 12 months and entrants will require a Level 2 Production Chef qualification or a minimum of 12 months relevant industry experience.

Industry Knowledge

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

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

Behaviours

Senior Production Chefs must be able to;

- Supervise and contribute to the production of centrally developed standardised recipes and menus
- Supervise the production of dishes to meet specific dietary requirements
- Complete, monitor and maintain food safety management systems and work equipment
- Identify training needs and assist in the recruitment of kitchen personnel
- Maintain the catering operating budget using nominated suppliers and ensuring the control of waste
- Support cost reduction, improve performance, revenue, profit margins and customer' experience
- Monitor service to improve efficiency and productivity
- Lead team briefings / meetings



Developing U

12 James Way
Bletchley
Milton Keynes
MK1 1SU
Tel 01908 366258
info@devu.co.uk
www.developingu.org.uk

**For further information about the Apprenticeships we offer
call our team on 01908 366258 or email info@devu.co.uk**