Standard Draft Preview

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Standard in development
L2: Production chef

Title of occupation
Production chef

UOS reference number
Core and options
No

Level of occupation
Level 2

Occupational maps data
Route: Catering and hospitality
Pathway: Catering
Cluster: Caterer

Typical duration of apprenticeship
12 months

Target date for approval
01/01/0001

Resubmission
No

Would your proposed apprenticeship standard replace an existing framework?
No

Does professional recognition exist for the occupation?
No

Regulated occupation
Is this a statutory regulated occupation?
No

Occupation summary
This occupation is found in a diverse range of organisations including high street and pub casual dining, the armed forces, schools, hospitals and care homes, work canteens, maritime, and more.

The broad purpose of this occupation is to work with centrally developed standardised recipes and menus, producing food using majority pre-prepared ingredients often in high volumes. In some key environments, a production chef cooks for people with special dietary requirements such as children in schools, elderly people in care homes, or people who are unwell or recovering from illness in hospitals.
In their daily work, an employee in this occupation interacts with the kitchen team, a front of house team, suppliers, and, in some environments, customers. Production Chefs typically report to a senior production chef or a kitchen manager.

An employee in this occupation will be responsible for producing dishes using majority pre-prepared ingredients, including some fresh eg salad and some frozen dishes eg lasagne. Production chefs work as part of a team in time-bound and often challenging kitchen environments. They apply highly methodical organisational skills, energy, accuracy, attention to detail and are mindful of the importance of sustainability and protecting the environment. They are responsible for following standard operating procedures and centrally agreed menus and specifications to produce food on time and often in bulk. They are responsible for following instructions and guidelines on hygiene, health and safety, food safety, and fire regulations. They must also observe equity, diversity, inclusion and wellbeing guidelines and sustainability best practice.

**Typical job titles**

Chef  Junior chef  Production chef

Are there any statutory/regulatory or other typical entry requirements?  
No

**Occupation duties**
<table>
<thead>
<tr>
<th>DUTY</th>
<th>KSBS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Duty 1</strong> produce dishes using fresh and pre-prepared ingredients.</td>
<td>K1 K2 K3 K4 K5 K11 K12 K13 K14 K17 K18 K21 K23 K28 S1 S2 S3 S4 S5 S9 S10 S11 S12 S15 S16 S19 S21 S24 B1 B2</td>
</tr>
<tr>
<td><strong>Duty 2</strong> ensure food stock is stored correctly and used in rotation.</td>
<td>K6 K7 K17 K21 K28 S6 S15 S19 S24 B1 B2</td>
</tr>
<tr>
<td><strong>Duty 3</strong> work effectively in a team, communicating internally and externally with customers and colleagues.</td>
<td>K8 K9 K10 K12 K13 K17 K28 S7 S8 S10 S11 S15 S24 B2 B3 B4</td>
</tr>
<tr>
<td><strong>Duty 4</strong> Follow standard operating procedures to produce and serve food to business standards.</td>
<td>K1 K2 K3 K4 K5 K11 K17 K18 K20 K21 K23 K28 S1 S2 S3 S4 S5 S9 S15 S16 S19 S21 S24 B1 B2</td>
</tr>
<tr>
<td><strong>Duty 5</strong> Take personal responsibility for own development observing professional standards.</td>
<td>K8 K9 K12 K13 K14 K15 K17 S7 S8 S10 S11 S12 S13 S15 B3</td>
</tr>
<tr>
<td><strong>Duty 6</strong> Ensure preparation, service and close down is undertaken as instructed and to meet daily demand.</td>
<td>K16 K17 K18 K28 S14 S15 S16 S24 B1 B2</td>
</tr>
<tr>
<td><strong>Duty 7</strong> use equipment and technology safely and effectively including preventative maintenance.</td>
<td>K1 K2 K3 K4 K5 K17 K19 K20 K21 K28 K29 S1 S2 S3 S4 S5 S15 S17 S18 S19 S24 S25 B1 B2</td>
</tr>
</tbody>
</table>
**Duty 8** Adhere to food safety regulations and legislation, and undertake due diligence.

**Duty 9** Follow sustainability best practice in relation to the use of resources including energy, water and reduction and disposal of waste.

**Duty 10** Adapt and produce dishes to meet special dietary, religious and allergenic requirements.

**Duty 11** Comply with health and safety legislation, policies and procedures, including fire regulations.

**Duty 12** Observe equity, diversity, inclusion and wellbeing guidelines and contribute to a supportive, inclusive and motivational working environment.

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**KSBs**

**Knowledge**

**K1**: Methods of preparing and cooking pre-portioned fresh and frozen meat, fish, and poultry to business standards.

**K2**: Methods of preparing and cooking fresh and frozen fruit and vegetables to business standards.

**K3**: Methods of preparing salad vegetables to business standards.

**K4**: Techniques for cooking dishes including poaching, simmering, steaming, boiling, braising, stewing, baking, grilling, and frying.

**K5**: Methods for regeneration of dried and frozen ingredients and dishes.

**K6**: Legislation and business standards for the storage of fresh, dried, tinned and frozen goods, following food safety procedures.
K7: Stock use and rotation methods that minimise waste.

K8: Principles of professional and effective communication with colleagues, managers, and stakeholders.

K9: Techniques for conflict resolution and handling difficult behaviours.

K10: Principles of teamwork within and across departments and the impact on service delivery.

K11: Business specifications for the production, portioning and presenting of food.

K12: Methods of planning own workload and prioritising tasks.

K13: Professional standards including behaviour, appearance and timekeeping.

K14: Techniques for maintaining good mental health and wellbeing, including asking for help with daily tasks.

K15: Methods for using feedback to improve own performance.

K16: Procedures and techniques for preparing an area for service and closing down following service.

K17: Proactive and reactive problem solving techniques and own level of authority when responding to challenges associated with routine and non-routine issues.

K18: Prep and par levels needed to meet daily demand.

K19: Functions, use and preventative maintenance of manual and electrical tools, equipment and technology.

K20: Standard operating procedures for the safe and appropriate use of knives and boards.

K21: Company standards and relevant legislation on the management and monitoring of food temperatures and allergens during preparation, cooking, holding and serving.

K22: Hygiene management techniques to maintain a safe, clean working environment for example COSHH, clean as you go, personal hygiene and uniform.

K23: Methods to sustainably reduce the waste of resources, including portion control, yield and plate waste.

K24: Characteristics of texture modification according to the International Dysphagia Diet Standardisation Initiative (IDDSI) framework.

K25: Adaptations needed to increase the calorific density of food for those following a fortified diet.

K26: Health and safety legislation, regulations, guidelines and procedures relevant to own roles.

K27: Legislation and organisational policies relating to equity, diversity and inclusion in the workplace.
**K28:** Key performance indicators and own responsibility for contributing to them in terms of production, performance and budget.

**K29:** Techniques, safety and efficiency considerations for the use of manual and electrical food-preparation and cooking tools, equipment and technology.

**Skills**

**S1:** Prepare and cook pre-portioned fresh and frozen meat, fish and poultry to business standards.

**S2:** Prepare and cook fresh and frozen fruit and vegetables to business standards.

**S3:** Prepare salad vegetables to business standards.

**S4:** Cook poached, simmered, steamed, boiled, braised, stewed, baked, grilled, and fried dishes.

**S5:** Regenerate dried and frozen ingredients and dishes.

**S6:** Undertake stock control, storage and rotation.

**S7:** Communicate professionally with colleagues, line managers, stakeholders and customers.

**S8:** Work as part of a team to support service delivery.

**S9:** Follow specifications to produce, portion and present food.

**S10:** Manage own time to ensure allocated tasks are completed.

**S11:** Observe professional standards that meet business expectations.

**S12:** Use techniques for maintaining good mental health and wellbeing to support self and others, including asking for and giving help with daily tasks.

**S13:** Use feedback to improve own performance.

**S14:** Prepare and close down an area for service.

**S15:** Use problem solving techniques to resolve routine and non-routine issues within scope of own role.

**S16:** Maintain prep and par levels according to business need.

**S17:** Clean and maintain manual and electrical food-preparation and cooking tools, equipment, and technology.

**S18:** Follow standard operating procedures to select and safely use appropriate knives and boards for the task, for example red handled knife and red board for raw meat.

**S19:** Monitor and record food temperatures and manage allergens during preparation, cooking, holding, and serving.
**S20**: Apply hygiene management techniques to maintain a safe clean work environment, for example COSSH, personal hygiene and uniform.

**S21**: Reduce the waste of resources, acting to measure and reduce plate waste, exercise portion control, and maximise yield.

**S22**: Comply with health and safety legislation, regulations, guidelines and procedures, including stress management.

**S23**: Follow equity, diversity and inclusion legislation and organisational policies.

**S24**: Deliver to key performance indicators to support the production, performance and budget within own area of responsibility.

**S25**: Use manual and electrical food-preparation and cooking tools, equipment, machinery and technology.

**Behaviours**

**B1**: Prioritises hygiene and safety in working practise.

**B2**: Takes responsibility when completing individual and team tasks to expected standards, helping resolve operational issues that arise.

**B3**: Maintains a professional image and attitude that represents the values of the business.

**B4**: Advocates equality and respect, working positively with colleagues, managers and customers.

**Qualifications**

**English and Maths**

English and maths qualifications form a mandatory part of all apprenticeships and must be completed before an apprentice can pass through gateway. The requirements are detailed in the current version of the apprenticeship funding rules.

**Does the apprenticeship need to include any mandated qualifications in addition to the above-mentioned English and maths qualifications?**

No

**Consultation**

**Progression Routes**

ST0232 Senior production chef 1.4 L3

**Supporting uploads**

**Mandatory qualification uploads**

**Mandated degree evidence uploads**
Professional body confirmation uploads

**Subject sector area**

7.4 Hospitality and catering