

Apprenticeships

Production Chef - Level 2

Grow Your Kitchen Team with a Skilled Production Chef Apprentice

Cost-effective training. Real workplace impact. Future-ready talent.

Why Hire a Production Chef Apprentice?

- Boost productivity in high-volume kitchens
- Tailored skills to match your business needs
- Support succession planning
- Reduce recruitment costs
- Invest in staff development and morale

What Apprentices Learn:

Production Chef Apprentices are trained to work confidently in busy, high-volume kitchens, focusing on consistency, safety, and teamwork. Their learning includes:

- **Food Preparation & Cooking Techniques**
Apprentices learn how to prepare ingredients, follow standardised recipes and cook dishes to meet portion and quality specifications — ideal for settings like schools, hospitals, care homes and contract catering.
- **Maintaining Food Safety & Hygiene Standards**
They are trained in HACCP principles, allergen awareness and safe food handling practices to ensure compliance with legal and organisational standards.
- **Working Under Pressure**
Apprentices develop the ability to stay calm and efficient during busy service periods, managing multiple tasks while maintaining quality and speed.
- **Stock Control & Waste Reduction**
They learn how to monitor stock levels, rotate ingredients and minimise food waste — helping reduce costs and improve sustainability.
- **Using Kitchen Equipment Safely**
Apprentices gain hands-on experience with commercial kitchen tools and equipment, learning how to operate and clean them safely and effectively.
- **Teamwork & Communication**
They build strong communication skills to work effectively with chefs, kitchen assistants and front-of-house teams — supporting smooth kitchen operations.
- **Understanding Menus & Customer Needs**
Apprentices are taught to interpret menus, understand dietary requirements, and contribute to consistent customer satisfaction.
- **Professionalism & Time Management**
They develop a strong work ethic, punctuality and the ability to follow instructions — essential traits for any successful kitchen team member.

Why Partner with Bishop Auckland College?

- Industry-qualified tutors
- Local and accessible support
- Flexible delivery to suit your kitchen schedule
- Dedicated apprenticeship support from start to finish

Typical Duration:

12 months plus 3 months for EPA

Delivery:

- In the workplace, 6 hours set aside for weekly college work

End Point Assessment:

- Assessment 1 - Observation with questioning – 150 mins
- Assessment 2 - Professional discussion underpinned by a portfolio of evidence – 60 mins

Contact us:

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Follow the QR code for the
Apprenticeship Standard

