

# WE ARE HERE TO HELP APPRENTICES BEE WHAT THEY WANT TO BEE

## Senior Production Chef Apprenticeship

### 1 The Apprenticeship

A Senior Production Chef strives to produce customers' meals consistently to perfection according to predetermined specifications. They have the ability to work independently and lead a team in often hot and highly challenging kitchen environments. A Senior Production Chef is likely to work in organisations where brands, recipes and menus have been created by a central development team.

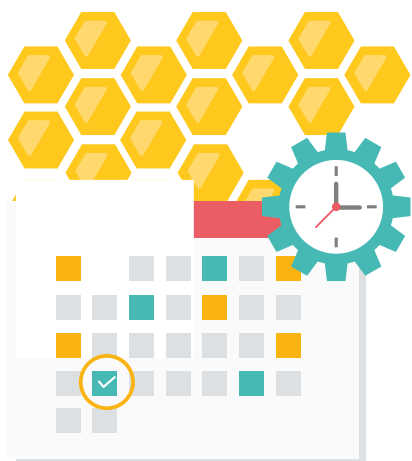
A Senior Production Chef and their team work quickly and efficiently, producing food often in high volumes, which is repeated day after day, requiring energy, highly methodical organisational skills and attention to detail. There are three assessment activities for independent end assessment. All assessment activities must be completed within two months.

For more information on this apprenticeship standard, visit the [Institute for Apprenticeships](#).

Funding Band: 6 (£4,000)

Duration: 12 months

Level: 3



### 2 Assessment Plan

Employers will set their own entry requirements in order to start on this apprenticeship. This will include:

- Level 2 Award in Functional Skills English
- Level 2 Award in Functional Skills Mathematics



### 3 On-the-job and Off-the-job training

This is where all the apprentice's training and development takes place. They will be busy making sure they have packed all the essential items to complete their journey. This may include a qualification if it is identified as a requirement in the standard.

Formative assessment of skills, knowledge and behaviours is required in the delivery of the standard and this will be outlined in the assessment plan. Mathematics and English are required (level varies according to the standard).

## 4 Gateway

In order to enter into this phase, the apprentice will need to have passed all the relevant knowledge, skill and behaviour criteria as set out in the apprenticeship standard. It will be the employer's decision to place an apprentice through End-Point Assessment.

In order to pass, the apprentice must have achieved:

- Level 2 in Mathematics and English

If all the above has been completed, employers can feel confident that they are putting forward apprentices who are in the best shape to pass their End-Point Assessment.



## 5 End-Point Assessment

The synoptic End-Point Assessment will consist of **three** equally-weighted components.

\*All components must be completed within two months.



Practical Observation	On-Demand Test	Professional Discussion
<p>The practical assessment is an observation of the apprentice in the production kitchen environment. During the four hour observation, the apprentice should have the opportunity, if required, to move from one area/function of the business to another in order to best demonstrate how they have applied their knowledge, skills and behaviours in a real-work environment to achieve genuine and demanding work objectives.</p> <p><b>Pass, Distinction</b></p>	<p>The 90-minute On-Demand test (including reading time) will be scenario based, requiring the apprentice to demonstrate reasoning and joined up thinking, demonstrating synoptic performance against the key elements of the standard. The 45-question test will cover a representative sample of the grading criteria, be externally set and marked by an assessment organisation and be undertaken either on the employer's premises or off-site.</p> <p><b>Pass, Distinction</b></p>	<p>The 60-minute professional discussion is a structured discussion between the apprentice and their independent end assessor. The discussion will be planned in advance to allow the apprentice to prepare fully and will include a range of question covering the period of learning, development and continuous assessment, coverage of the standard and personal development and reflection. The professional discussion will recognise areas which have already been covered in the observation so as not to re-assess an area in which the apprentice has already demonstrated competence.</p> <p><b>Pass, Distinction</b></p>

## Grading

The apprenticeship includes Pass and Distinction grades with the final grade based on the apprentice's combined performance in each assessment element. In order to pass, the apprentice is required to pass each of the three assessment components.

The End-Point Assessor will use the assessment tools and processes designed within the apprenticeship standard to determine whether the pass and distinction grades have been achieved. The assessment components are not 'weighted' in percentage terms as they are all important to demonstrating the apprentice's synoptic performance. However employers have been clear, in order to achieve a distinction overall the apprentice must perform to distinction level in the Practical Observation.

Apprentices cannot achieve the apprenticeship without gaining at least a pass in every assessment element. Once the apprentice has achieved at least a pass in each assessment element the final grade can be calculated as follows:

Practical Observation	On-Demand Test	Professional Discussion	Grade
Pass	Pass	Pass	Pass
		Distinction	Pass
	Distinction	Pass	Pass
		Distinction	Distinction



6

## Completion and Certification

Once the assessor verifies the apprentice has successfully completed all End-Point Assessments, TQUK will initiate the certification process. Working with the Education & Skills Funding Agency, we will ensure the apprentice receives their certificate in recognition of completing their apprenticeship.

7

## Occupational competence

Once the apprentice has achieved this Senior Production Chef apprenticeship there are many additional avenues which can enhance their training and skill set. These can include development into a Level 4 Senior Chef Culinary Arts.

