

Crafting Delicious, Nourishing and Inclusive Meals for Every Care Journey!

This specialised apprenticeship programme will equip you with the skills and knowledge to create delicious, nutritious meals that support health, wellbeing, and diverse dietary needs.



HOW LONG IS IT?

The minimum duration of this apprenticeship is 8 months



HOW MUCH DOES IT COST?

The cost of your apprenticeship is fully covered, with funding arranged through your employer. The value of this apprenticeship is £7,000.











What to expect...

The Production Chef apprenticeship equips you with the skills to prepare nutritious, balanced meals tailored to the dietary needs of individuals in care homes, hospitals, and other health-focused environments. Learn to follow standardised recipes, manage food allergies and intolerances, and ensure the highest food safety and hygiene standards. Gain expertise in portion control, nutritional requirements for vulnerable groups, and how to cater to special diets, including dysphagia. This hands-on experience builds the confidence and capability to progress in care catering while delivering high-quality meals that support the health and well-being of those in care.

You'll be supported every step of the way by your own HIT Vocational Trainer, with regular face-to-face and online sessions. We're also specialists in English and maths – we'll assess your needs and give you tailored support if you need a boost.

The apprenticeship modules:

| 1 | Introduction to Production Chef |
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| 2 | Produce and Present Dishes |
| 3 | Kitchen Dynamics |
| 4 | Kitchen Safety Essentials |
| 5 | Kitchen Management & Stock Control |
| 6 | Adaptation & Modification of Food |
| 7 | Self Management |





Sustainability & equality, diversity & inclusion are built into everything we teach.

Every apprentice also gets.

12-month Affiliate
Membership with the Institute of
Hospitality (IoH).
Access to L1 Mental Health
First Aid Awareness
Course.

Unlock next level training...

Take your skills to the next level with HIT's Chef Academy - included in your apprenticeship

You'll experience exclusive, expert-led Chef Academy Workshops worth £500 each.

Meat, Poultry, Game & Offal

Bakery

Inclusive dishes



Find out more... 0800 9542 803 info@connect2care.net

