LEVEL 2

PRODUCTION CHEF APPRENTICESHIP

MASTER YOUR SKILLS IN CULINARY PRODUCTION

Step into the role of a production chef and learn to deliver high-quality, consistent dishes in fast-paced kitchens. This apprenticeship equips you with the essential techniques and mindset needed to make an impact in any high-volume culinary setting.

EVERY APPRENTICE GETS:

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

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.

hit chef academy

WHAT TO EXPECT!

Get ready to thrive in a fast-paced environment! Learn efficient techniques for preparing, cooking, and presenting food while upholding high standards of safety, sustainability, and customer satisfaction. Build a strong foundation in culinary operations, working with standardised recipes to maintain quality and consistency in every dish.

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

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

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

UNLOCK NEXT LEVEL TRAINING

LEVEL UP 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

hit Hospitality Industry Training

To find out more about entry requirements and more detailed information please visit:

www.hittraining.co.uk or call **0800 093 5892**

SCAN ME!