

APPRENTICESHIP STANDARDS ASSESSMENT AND SOLUTIONS

PRODUCTION CHEF

- LEVEL 2
- 12 MONTH PROGRAMME



HOSPITALITY SECTOR

OVERVIEW

Production Chefs work in highly challenging, time-bound kitchen environments, as part of a team. Examples include schools, hospitals, the Armed Forces, care homes and high street casual dining or pub kitchens. They report to the Senior Production Chef or appropriate line manager.

ROLE PROFILE

The role requires highly methodical organisation skills, energy, accuracy and attention to detail. Production Chefs will also be mindful of the importance of sustainability and protection the environment.

Production Chefs are likely to work with centrally developed standardised recipes and menus, producing food often in high volumes, so they will need to work quickly and efficiently.

YOUR APPRENTICES' LEARNING JOURNEY

Your apprentices will complete a 12-month apprenticeship learning journey. Their journey will include achievement of Level 2 English and Maths. On completion of their learning journey, apprentices will undertake an End-Point Assessment, with an independent iCQ assessor.

Throughout their journey, your apprentices will record and update their progress using iCQ's **iLearner** system, and their End-Point Assessment will be delivered using **iLearner**.

FURTHER INFORMATION

The full Standard, Assessment Plan and current funding details can be viewed on the [Institute for Apprenticeships & Technical Education](https://www.institute.org.uk/apprenticeships-technical-education) website.



LEARNING
JOURNEY



GATEWAY
MEETING



END-POINT
ASSESSMENT

APPRENTICESHIP STANDARDS DELIVERY SOLUTIONS



APPRENTICE AND LEVY/FUNDING MANAGEMENT

A complete apprentice and levy/funding management tool for ROATP providers and employer-providers.

Manage your funding, apprentice key learning milestones and progression, off-job learning hours, gateway meeting and much more. All using one, secure, on-line, management system - **iLearner**.

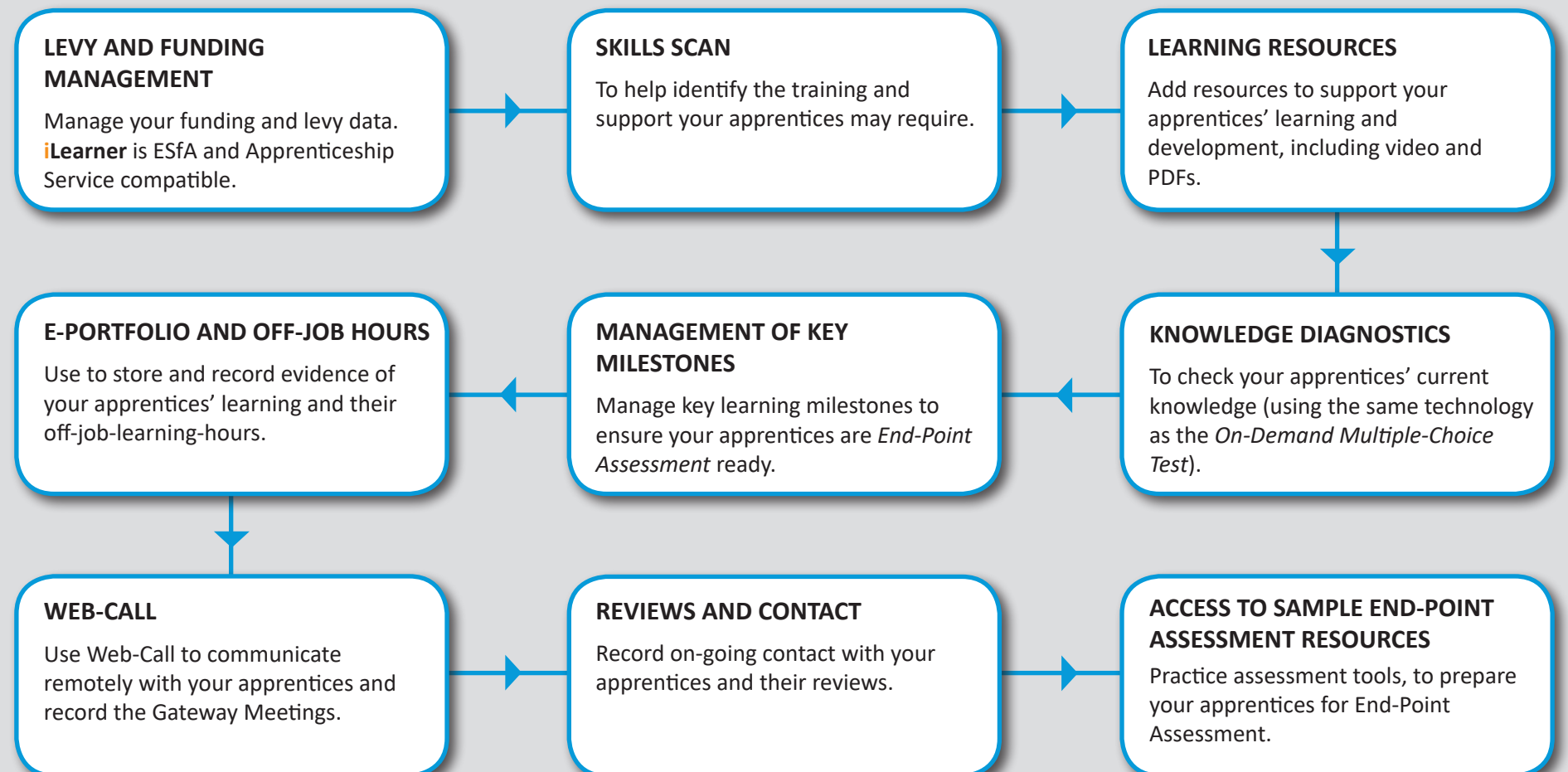
APPRENTICESHIP STANDARDS END-POINT ASSESSMENT SOLUTIONS

DELIVERY OF END-POINT ASSESSMENT

- Sample assessment resources and Trainer Toolkit, to prepare your apprentices for their End-Point Assessment
- Professional Discussion using **iLearner's** Web-Call and Multiple-Choice Test delivered on-line by **iLearner**
- Track End-Point Assessment progress and results on **iLearner**

APPRENTICESHIP LEARNING JOURNEY

A complete
apprenticeship
delivery solution -
guiding you every step
of the journey...



APPRENTICESHIP STANDARDS END-POINT ASSESSMENT

PRODUCTION CHEF - LEVEL 2

▶ **MULTIPLE-CHOICE TEST**

The test will cover kitchen operations, nutrition, legal and governance, people, business/commercial and personal development and performance. The test will be delivered using **iLearner's** on-line multiple-choice test tool.

Comprising 30 questions, 60 minutes is allowed to complete the test.

▶ **OBSERVATION**

The three-hour observation enables your apprentices to demonstrate their skills, knowledge and behaviour in a production kitchen environment. The observation may be split to cover both preparation and service.

The observation will be conducted in your apprentices' normal place of work.

▶ **PROFESSIONAL DISCUSSION**

A 40-minute structured discussion between your apprentices and an iCQ assessor, including aspects of the standard not seen in the observation and a selection of pre-prepared discussion questions and topics.



APPRENTICES CAN ACHIEVE A PASS OR A DISTINCTION GRADE.

WANT TO KNOW MORE?

For further information, please contact us:

T | +44 (0)20 7849 3370

E | enquiries@icanqualify.co.uk

www.icanqualify.co.uk

