

APPRENTICESHIP STANDARDS ASSESSMENT AND SOLUTIONS

SENIOR PRODUCTION CHEF

- LEVEL 3
- 12-18 MONTH PROGRAMME



HOSPITALITY SECTOR

OVERVIEW

Senior Production Chefs strive to produce customers' meals consistently to perfection according to predetermined specifications. Your apprentices will develop the ability to work independently and lead a team in highly challenging kitchen environments.

ROLE PROFILE

Senior Production Chef apprentices can work in a range of kitchens, including restaurants, banqueting venues, hotels or contract catering.

Senior Production Chef apprentices are likely to work in organisations where brands, recipes and menus have been created by a central development team. Senior Production Chefs and their teams 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.

YOUR APPRENTICES' LEARNING JOURNEY

New apprentices will usually have already achieved a level of skills and knowledge to be able to prepare and cook a range of dishes.

Your apprentices will complete a 12-month apprenticeship learning journey. Their journey will include achievement of Level 2 Literacy and Numeracy.

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*](#) 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**.

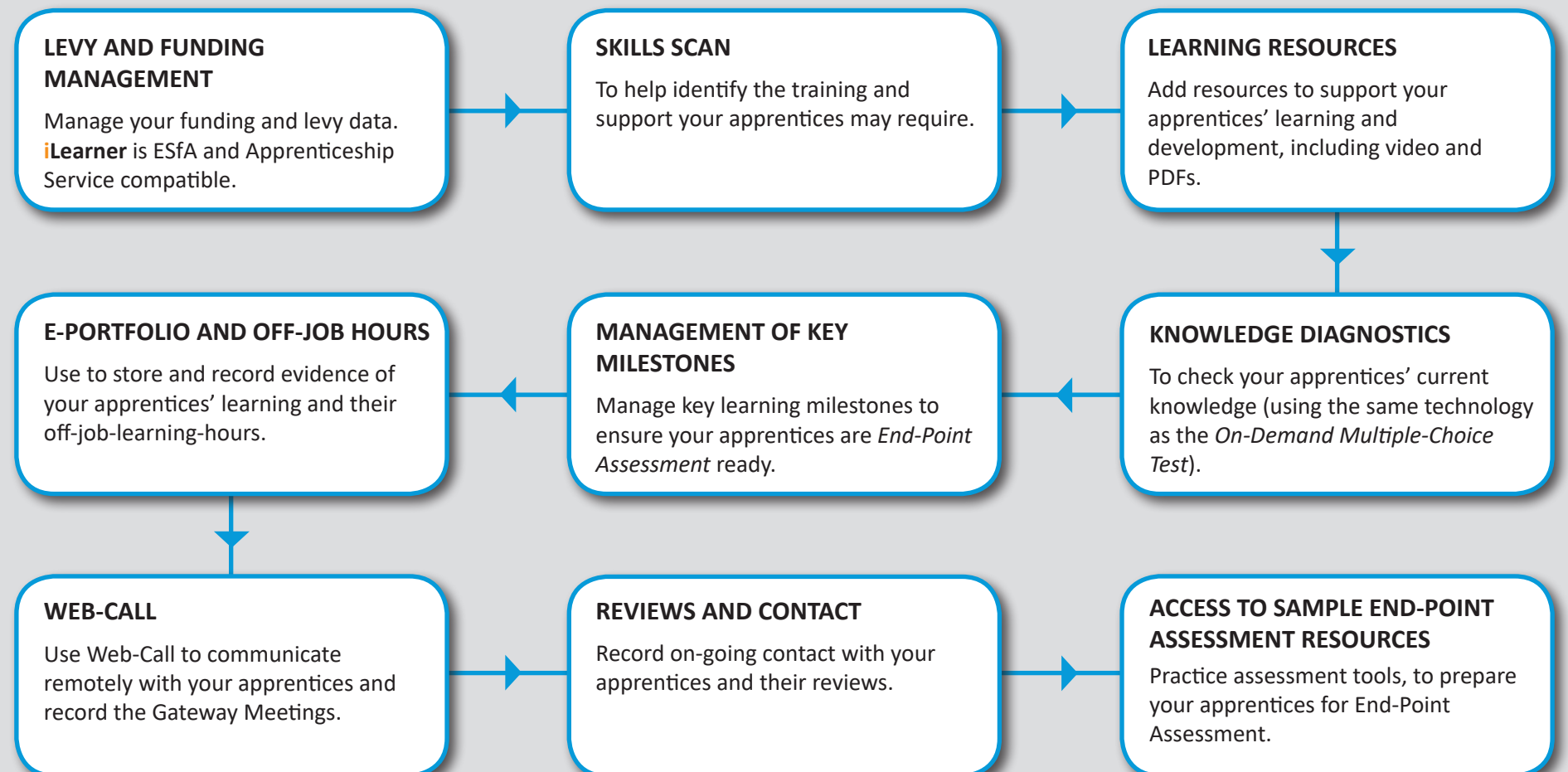
APPRENTICESHIP STANDARDS END-POINT ASSESSMENT SOLUTIONS

DELIVERY OF END-POINT ASSESSMENT

- Sample assessment resources and Trainer Toolkit, to prepare your apprentices for their End-Point Assessment
- Professional Discussion, Interview and Presentation End-Point Assessment conducted online, using **iLearner's** Web-Call
- 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

SENIOR PRODUCTION CHEF - LEVEL 3

▶ **MULTIPLE-CHOICE TEST**

The scenario-based test will cover culinary, food safety, people and business, using **iLearner's** on-line multiple-choice test tool.

Comprising 45 questions, 90 minutes is allowed to complete the test.

▶ **OBSERVATION**

The four-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 (ie two, two-hour observations).

▶ **PROFESSIONAL DISCUSSION**

A 60-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 areas (available from iCQ).



APPRENTICES CAN ACHIEVE A PASS OR A DISTINCTION GRADE.

WANT TO KNOW MORE?

For further information, please contact us:

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