



Production Chef Apprenticeship



Level 2



15 months

Production Chefs prepare high-volume meals from standardised recipes, often catering to special diets in schools, care homes, or hospitals, working closely with kitchen teams, suppliers, and reporting to senior chefs or managers.



Apprenticeship overview

Production Chefs prepare dishes using mostly pre-prepared ingredients, including some fresh and frozen items, working in fast-paced, team-oriented kitchen environments. They apply strong organisational skills, accuracy, and attention to detail while following standard menus and operating procedures to produce food on time and often in large quantities. They are responsible for adhering to hygiene, food safety, health and safety, and fire regulations. Additionally, they prioritize sustainability and environmental best practices, as well as equity, diversity, inclusion, and wellbeing guidelines, ensuring food is prepared safely, efficiently, and to agreed specifications in challenging, time-bound settings.



Typical job roles

Chef

Junior Chef

Production Chef

Why choose an apprenticeship for your business?

The benefits, in brief:

- Retrain and upskill your current team
- Fill skill gaps and expand your workforce
- Diversify your team and bring in fresh ideas

Why choose us?

- We are one of the biggest apprenticeship providers in the region
- We are funding experts and can help you get the maximum benefit of government funding available to you
- We will support you as an employer and your apprentice throughout the apprenticeship journey

Interested?

**We welcome your enquiries.
Contact us below:**



Email: apprenticeships@leedscitycollege.ac.uk

Visit: leedscitycollege.ac.uk/employ-an-apprentice

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