

Production Chef

Production chefs work in environments where food is produced in large quantities, often following standardised recipes and specifications.

Level: 2

Duration: 15 months

Apprenticeship overview

The focus is on efficiency, consistency, and volume. You will learn how to produce high-quality dishes at scale, ensuring every plate meets the brand or business standard while managing high-volume service.

Core skills, knowledge and behaviours you will learn

- Preparation and cooking of standardised menu items
- Using technology and equipment for large-scale production
- Maintaining food safety and hygiene in a volume setting
- Managing waste and supporting business profitability
- Responding to dietary requirements and allergens
- Working effectively as part of a production team

Where you might work

- Schools and hospitals
- Large pub chains
- Care homes
- Staff canteens and "dark" kitchens

Typical job roles

- School Chef
- Production Chef
- Kitchen Team Member
- Catering Assistant



Good to know

Consistency is key; dishes must look and taste the same every time

You may be working with "cook-chill" or "cook-freeze" systems

The pace is consistently high, particularly during peak service "windows"