

# Production Chef

Production chefs work as part of a team in time-bound and often challenging kitchen environments, for example; 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. Production chefs are likely to work with centrally developed standardised recipes and menus, producing food often in high volumes. They apply highly methodical organisational skills, energy, accuracy, attention to detail and are mindful of the importance of sustainability and protecting the environment.

Production chefs:

- Maintain excellent standards of personal, food and kitchen hygiene
- Ensure compliance to procedures, menu specifications and recipes
- Produce food meeting portion controls, and budgetary constraints
- Adapt and produce dishes to meet special dietary, religious and allergenic requirements
- Follow, complete and maintain production schedules, legislative and quality standard documentation
- Use specialist kitchen equipment
- Communicate internally and externally with customers and colleagues
- Commit to personal development activities

Areas covered: Kitchen Operations, Nutrition, Legal and governance, People, Business/Commercial, Personal Development and performance. For example:

Kitchen Operations	
Knowledge and Understanding (know it)	Skills (show it)
<ul style="list-style-type: none"> <li>• Techniques for the preparation, assembly, cooking, regeneration and presentation of food</li> <li>• The importance of organisational/brand specifications and consistency in food production</li> <li>• How to check fresh, frozen and ambient foods are fit for purpose</li> <li>• Procedures for the safe handling and use of tools and equipment</li> <li>• The importance of following correct setting up and closing down procedures</li> <li>• Specific standards and operating procedures for organisations</li> </ul>	<ul style="list-style-type: none"> <li>• Check, prepare, assemble, cook, regenerate, hold and present food meeting the needs of the customers and maintaining organisational standards and procedures</li> <li>• Use kitchen tools and equipment correctly to produce consistently high quality dishes according to specifications</li> <li>• Take responsibility for the cleanliness, organisation and smooth running of the work area</li> </ul>

Funding cap  
**£5,000**

Average duration  
**12 months**

**Level 2**  
A Level equivalent

Qualifications  
**None specified**

Professional Accreditation  
**n/a**

## Assessment

- 1 hour multiple choice test
- 2 hour observation
- 40 minute professional discussion
- Grading (pass, distinction)



For further information, contact CQM  
**0114 281 5761** or **info@cqmlearning.co.uk**