

Apprenticeship Description

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| Date | January 2025 |
| Apprenticeship Title | Production Chef |
| Apprenticeship Level | Level 2 |
| Expected Duration | Typically 12 to 16 months. <i>(Duration will be confirmed with successful applicant following pre-employment checks)</i> |

Support and benefits

What can we offer you!

- Excellent training and development tailored to your needs
- Personalised support from managers, mentors and training providers
- The opportunity to work alongside skilled and experienced staff gaining valuable work experience and transferable skills
- Support with career planning
- Flexible working opportunities
- Opportunity to join the Local Government Pension Scheme
- Various perks and discounts schemes, including money off your phone contract and local gyms

A description of the service area

You will be working in a care home helping to prepare dishes for the residents and other kitchen related tasks, working as part of a team in time-bound and often challenging kitchen environments. You will 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.

Your key responsibilities

- 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
- adapting 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 and communicate with customers and colleagues
- commit to personal development activities preparing and cooking food items in line with legislation relevant to this occupation.
- Clean and maintain a safe and hygienic kitchen environment including preparation, cooking and storage areas and complete food safety management system documentation
- Check and report food items and commodity (for example kitchen foil, film, plastic gloves, cloths etc) stock levels following stock rotation systems
- Operate and clean specialist kitchen equipment following safe handling procedures
- Receive and check internal and external deliveries of food items, equipment and chemicals and store correctly
- Work with others to ensure dishes produced are of high quality, delivered on time and to the standard required contributing to reviewing and refreshing menus and improving the culinary offer

| Essential Criteria - Qualifications, skills and behaviours | | | | | | | | | |
|---|---|-------------------------------|-----------------------------|---------------------|-----------------------------|------------------------------------|-------------------|-------------|--|
| We welcome applications from self-motivated individuals who are keen to join our team and develop the desired knowledge, skills and behaviours required of this apprenticeship. | | | | | | | | | |
| Qualifications required: | <p>In your application form you must clearly demonstrate you meet the following qualification entry requirements:</p> <p>A good standard of English, Maths and ICT and be prepared to learn further.</p> | | | | | | | | |
| Desired Skills <i>(Question 2 at the end of the application form)</i> | <p>In your application form you must clearly demonstrate you either have, or are prepared to develop, the following skills. Please provide examples where possible.</p> <table border="0"> <tr> <td>✓ Communication</td><td>✓ Listening and observation</td></tr> <tr> <td>✓ Customer services</td><td>✓ Organisation and planning</td></tr> <tr> <td>✓ IT competency (Microsoft Office)</td><td>✓ Time management</td></tr> </table> | ✓ Communication | ✓ Listening and observation | ✓ Customer services | ✓ Organisation and planning | ✓ IT competency (Microsoft Office) | ✓ Time management | | |
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| Behaviours <i>(Question 2 at the end of the application form)</i> | <p>In your application form you must clearly demonstrate you either have, or are prepared to develop, the following behaviours. Please provide examples where possible.</p> <table border="0"> <tr> <td>✓ Ambitious (self and others)</td><td>✓ Needs led</td></tr> <tr> <td>✓ Collaborative</td><td>✓ Outcome focused</td></tr> <tr> <td>✓ Ecologically aware</td><td>✓ Responsible</td></tr> <tr> <td>✓ Inclusive</td><td></td></tr> </table> | ✓ Ambitious (self and others) | ✓ Needs led | ✓ Collaborative | ✓ Outcome focused | ✓ Ecologically aware | ✓ Responsible | ✓ Inclusive | |
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| Training provided | | | | | | | | | |
| <p>Westmorland and Furness Council works with a range of high-quality training providers, who deliver qualification and training courses for apprentices employed by the council.</p> <p>These training providers will undertake the initial aptitude assessments, eligibility checks, support with the recruitment process, deliver the qualification training (and ongoing assessments) and work closely with council staff to support apprentices to successfully complete their apprenticeship and move on to further training or employment.</p> | | | | | | | | | |
| Disclosure and Barring Service – DBS Checks | | | | | | | | | |
| <p>This role is exempt from the Rehabilitation of Offenders Act (ROA) 1974 and requires an enhanced DBS check with an Adults Barred List check. Please note this role involves working in regulated activity with adults. It is an offence for people who are barred from working in regulated activity to apply for roles that require them to work unsupervised with adults.</p> | | | | | | | | | |
| Potential career pathways upon completion of this apprenticeship | | | | | | | | | |
| <p>The skills you learn and the qualifications you gain through this apprenticeship are transferable and will support your future career aspirations. Whilst there is no guarantee a position would become available at the end of your apprenticeship, many of our apprentice's progress onto either a higher-level apprenticeship or employment and embark on an exciting career with Westmorland and Furness council.</p> <p>If you would like to know more about where a career in the Council can take you, please visit www.westmorlandandfurness.gov.uk</p> <p>For information on the apprenticeship requirements please visit https://www.instituteforapprenticeships.org/apprenticeship-standards</p> <p>For a greater understanding of the role of a Commis Chef in general please visit https://nationalcareers.service.gov.uk/job-profiles/chef</p> <p>With experience you could progress from being a production chef, preparing and cooking dishes, to sous chef, supervising staff and running a kitchen when the head chef is away.</p> | | | | | | | | | |
| Other Factors | | | | | | | | | |
| <ul style="list-style-type: none"> You must be able to travel to and from the work location specified each day. A maximum of up to £15.00 per week will be paid to support your home to work travel. Westmorland and Furness Council works in partnership with other organisations throughout the county to maximise the opportunities that are available to its apprentices. | | | | | | | | | |

