



SENIOR PRODUCTION CHEF

LEVEL 3 - CHEF ACADEMY

LENGTH

Approx. 12-18 months

ENTRY REQUIREMENT

Have passed your B&K Probationary Period

WHAT WILL YOU COVER?

We take your passion to cook great tasting food and develop it into a career. You'll work with the best ingredients, whilst also utilising every element of them to reduce waste and manage margins – serving great tasting dishes!

Supplier enrichment days are a core part of this apprenticeship, where we look from sourcing, packaging and production of all food. You'll perfect the basics of culinary skills and how they can make your kitchen environment a healthy and happy one.

You'll start your leadership journey, understanding the finer details of communication within the kitchen – perfecting techniques to work well with your team, suppliers and stakeholders. This apprenticeship actively looks to provide internal career progression, improve your own development and of those around you. You'll work alongside mentors within the business and HIT Training to gain a rounded pathway to success.

HOW IS THIS ACHIEVED?

There is a blended approach to this course, whereby most of the time you are working on these tasks in real-life situations at work. There will be interactive webinars, enrichment days and e-learning for you to attend virtually & in-person. In addition to this, classroom style learning will top up your knowledge with the help of your HIT Training Assessor and B&K Mentor.

SOUNDS GREAT – WHAT'S NEXT?

Email people@brewhouseandkitchen.com – to register your interest and understand more