



PRODUCTION CHEF

LEVEL 2 - CHEF ACADEMY

LENGTH

Approx. 12 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 alongside your head chef using the best ingredients, whilst also utilising every element of them to reduce waste and manage margins – serving great tasting dishes!

You'll start your cooking journey, understanding kitchen operations, working within all regulations, legislation and procedural requirements. You'll complete and maintain documentation to meet current legislative guidelines, produce dishes to suit individuals' specific dietary, religious and allergenic needs as required. This apprenticeship actively looks to provide internal career progression, improve your own development and lead by example working carefully and accurately, at all times. You'll be diligent, in safe and hygienic working practices. 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

