

Apprenticeship Standard - L3 Senior Chef in Production Cooking



What is this Apprenticeship about?

This Apprenticeship will help to upskill existing staff working within the sector or we can help you to recruit new Apprentices who wish to pursue this career.

Apprentices will gain the skills to work independently & lead a team in a hot & challenging kitchen. Producing food in high volumes, requiring attention to detail & good organisational skills.

We will design a tailored training package, precisely matched to your needs, resulting in a well-trained, up to date workforce. Delivery will be a mix of day release using our state of the art facilities & in your workplace, providing a cost effective method of training & upskilling your staff. An industry specialist Assessor will support you & your Apprentice throughout the process.

How is this Apprenticeship delivered?

On and off the job in the workplace, with weekly day release at Stoke on Trent College

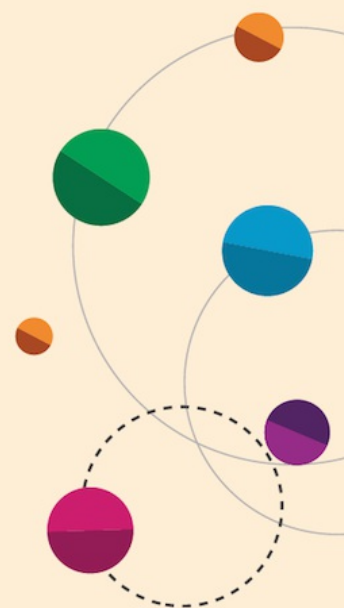
What else do I need to know?

Main intake is September, with options for mid year starts – January / April subject to numbers

Course code
ST0232/V1

No. of weeks/duration
Typically 13 months

Location
Cauldon Campus / Workplace



For the latest fees visit:
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