

## Senior Chef Production Cooking Apprenticeship Standard

NCFE Level 3 Certificate In Hospitality and Catering Principles (Professional Cookery) (601/7915/6)

NCFE Level 3 NVQ Diploma in Professional Cookery (601/8005/5)

Knowledge and Understanding (know it)	Skills (show it)	Behaviours (live it)	NCFE Level 3 Certificate In Hospitality and Catering Principles (Professional Cookery) (601/7915/6)	NCFE Level 3 NVQ Diploma in Professional Cookery (601/8005/5)
<b>Culinary</b>				
<p>Understand the principles of food preparation and cooking, knife selection and handling, taste, diet and nutrition, and how to bring these together in a challenging and time bound environment.</p>	<p>Demonstrate a range of food preparation, knife and cooking skills and techniques to produce quality dishes in line with business requirements</p>	<p>Remain calm under pressure and handle many tasks at once ensuring they are completed at the right moment and to the agreed standard.</p>	<p><b>Unit 10</b> The principles of food safety supervision for catering (K/502/3775)</p> <p><b>Unit 11</b> Principles of preparing, cooking and finishing complex soups (D/502/8276)</p> <p><b>Unit 12</b> Principles of preparing, cooking and finishing complex cold desserts (F/502/8254)</p> <p><b>Unit 13</b> Principles of preparing, cooking and presenting complex cold products (F/502/8318)</p>	<p><b>Unit 02</b> Maintain food safety when storing, preparing and cooking food (D/601/6980)</p> <p><b>Unit 04</b> Prepare fish for complex dishes (F/601/5479)</p> <p><b>Unit 05</b> Prepare meat for complex dishes (H/601/5488)</p> <p><b>Unit 07</b> Cook and finish complex fish dishes (H/601/5507)</p> <p><b>Unit 08</b> Cook and finish complex meat dishes (M/601/5557)</p>

			<p><b>Unit 14</b> Principles of preparing, cooking and finishing complex hot desserts (K/502/8328)</p> <p><b>Unit 15</b> Principles of preparing, cooking and finishing fresh pasta dishes (T/502/8266)</p> <p><b>Unit 16</b> Principles of preparing, cooking and finishing complex cakes, sponges, biscuits and scones (Y/502/8275)</p>	<p><b>Unit 09</b> Cook and finish complex poultry dishes (M/601/5560)</p> <p><b>Unit 10</b> Cook and finish complex vegetable dishes (M/601/5591)</p> <p><b>Unit 11</b> Prepare, cook and finish complex hot sauces (A/601/5657)</p> <p><b>Unit 12</b> Prepare, cook and finish dressings and cold sauces (K/601/5704)</p> <p><b>Unit 13</b> Prepare shellfish for complex dishes (R/601/5485)</p> <p><b>Unit 14</b> Cook and finish complex shellfish dishes (K/601/5556)</p> <p><b>Unit 15</b> Cook and finish complex game dishes (A/601/5562)</p> <p><b>Unit 16</b> Prepare, cook and finish complex soups (F/601/5661)</p> <p><b>Unit 18</b> Prepare, cook and finish complex bread and dough products (D/601/5666)</p>
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<p>Know the business or brand specifications and understand how to use them to create standardised menu items and dishes.</p>	<p>Produce profitable menu items and dishes according to business specifications.</p>	<p>Take a flexible and adaptable approach to meet business requirements.</p>		<p><b>Unit 30</b> Contribute to the development of recipes and menus (K/502/4117)</p>
<p>Understand how technology supports the preparation and production of menu items and dishes.</p>	<p>Use technology appropriately and efficiently to support the production of food and ensure maintenance issues and malfunctions are dealt with promptly.</p>	<p>Use technology and equipment responsibly to ensure it is maintained in good working order.</p>	<p><b>Unit 04</b> Preparation, cooking and finishing of meat dishes (D/600/1816)</p> <p><b>Unit 05</b> Preparation, cooking and finishing of hot sauces (F/600/1811)</p> <p><b>Unit 06</b> Preparation, cooking and finishing of poultry dishes (H/600/1817)</p> <p><b>Unit 07</b> Preparation, cooking and finishing of dressings and cold sauces (J/600/1812)</p>	<p><b>Unit 02</b> Maintain food safety when storing, preparing and cooking food (D/601/6980)</p> <p><b>Unit 04</b> Prepare fish for complex dishes (F/601/5479)</p> <p><b>Unit 05</b> Prepare meat for complex dishes (H/601/5488)</p> <p><b>Unit 07</b> Cook and finish complex fish dishes (H/601/5507)</p>

			<p><b>Unit 08</b> Preparation, cooking and finishing of vegetable dishes (K/600/1818)</p> <p><b>Unit 09</b> Preparation, cooking and finishing of fish dishes (L/600/1813)</p> <p><b>Unit 11</b> Principles of preparing, cooking and finishing complex soups (D/502/8276)</p> <p><b>Unit 12</b> Principles of preparing, cooking and finishing complex cold desserts (F/502/8254)</p> <p><b>Unit 13</b> Principles of preparing, cooking and presenting complex cold products (F/502/8318)</p> <p><b>Unit 14</b> Principles of preparing, cooking and finishing complex hot desserts (K/502/8328)</p> <p><b>Unit 15</b> Principles of preparing, cooking and finishing fresh pasta dishes (T/502/8266)</p>	<p><b>Unit 08</b> Cook and finish complex meat dishes (M/601/5557)</p> <p><b>Unit 09</b> Cook and finish complex poultry dishes (M/601/5560)</p> <p><b>Unit 10</b> Cook and finish complex vegetable dishes (M/601/5591)</p> <p><b>Unit 11</b> Prepare, cook and finish complex hot sauces (A/601/5657)</p> <p><b>Unit 12</b> Prepare, cook and finish dressings and cold sauces (K/601/5704)</p> <p><b>Unit 13</b> Prepare shellfish for complex dishes (R/601/5485)</p> <p><b>Unit 14</b> Cook and finish complex shellfish dishes (K/601/5556)</p> <p><b>Unit 15</b> Cook and finish complex game dishes (A/601/5562)</p> <p><b>Unit 16</b> Prepare, cook and finish complex soups (F/601/5661)</p>
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			<p><b>Unit 16</b> Principles of preparing, cooking and finishing complex cakes, sponges, biscuits and scones (Y/502/8275)</p>	<p><b>Unit 18</b> Prepare, cook and finish complex bread and dough products (D/601/5666)</p> <p><b>Unit 19</b> Prepare, cook and finish complex cakes, sponges, biscuits and scones (H/601/5670)</p> <p><b>Unit 20</b> Prepare, cook and finish complex pastry products (M/601/5672)</p> <p><b>Unit 22</b> Prepare, process and finish marzipan, pastillage and sugar products (J/601/5676)</p> <p><b>Unit 23</b> Prepare, cook and present complex cold products (L/601/5677)</p> <p><b>Unit 24</b> Prepare, finish and present canapés and cocktail products (Y/601/5682)</p> <p><b>Unit 25</b> Prepare, cook and finish complex hot desserts (L/601/5694)</p> <p><b>Unit 26</b> Prepare, cook and finish complex cold desserts (R/601/5700)</p>
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				<p><b>Unit 27</b> Produce sauces, fillings and coatings for complex desserts (D/601/5702)</p> <p><b>Unit 29</b> Contribute to the control of resources (H/502/4097)</p> <p><b>Unit 30</b> Contribute to the development of recipes and menus (K/502/4117)</p> <p><b>Unit 33</b> Prepare game for complex dishes (R/601/5499)</p>
<p>Know how to recognise malfunctions or hazards and work to agreed practices and guidelines to ensure a safe, clean and hygienic kitchen environment.</p>	<p>Support team to deal with unexpected malfunctions or hazards that disrupt work activities.</p>	<p>Be solution focussed when dealing with unexpected challenges.</p>		<p><b>Unit 03</b> Maintain the health, hygiene, safety and security of the working environment (Y/502/9569)</p>
<p>Understand how personal approach and performance impacts on the successful production of menu items and dishes.</p>	<p>Ensure positive business or brand image is upheld in work activities and the delivery of products at all times.</p>	<p>Demonstrate a belief in the value of products and services the business offers.</p>		<p><b>Unit 01</b> Develop productive working relationships with colleagues (M/501/0428)</p>
<p>Keep up to date knowledge of product range, brand development, promotions and current trends.</p>	<p>Exceed customer satisfaction by maintaining consistency in product and service quality.</p>	<p>Take ownership for keeping up to date with the business offer and brand developments.</p>		<p><b>Unit 30</b> Contribute to the development of recipes and menus (K/502/4117)</p>

## Food Safety

<p>Know the food safety practices and procedures to ensure the safe preparation and cooking of food.</p>	<p>Prepare, cook and present food to agreed food safety practices and guidelines, ensuring a clean and hygienic kitchen environment is maintained at all times and food.</p>	<p>Take responsible decisions that support high standards of food safety practices.</p>	<p><b>Unit 03</b> Food safety in catering (H/502/0132)</p> <p><b>Unit 10</b> The principles of food safety supervision for catering (K/502/3775)</p>	<p><b>Unit 02</b> Maintain food safety when storing, preparing and cooking food (D/601/6980)</p> <p><b>Unit 31</b> Ensure food safety practices are followed in the preparation and serving of food and drink (D/502/4163)</p>
<p>Know what to look for in ingredients and how to handle and store them to maintain quality, in line with food safety legislation.</p>	<p>Ensure ingredients are stored, prepared, cooked and presented to deliver a quality product that is safe for the consumer.</p>	<p>Use a considered approach to managing ingredients to maintain their quality and safety.</p>	<p><b>Unit 04</b> Preparation, cooking and finishing of meat dishes (D/600/1816)</p> <p><b>Unit 05</b> Preparation, cooking and finishing of hot sauces (F/600/1811)</p> <p><b>Unit 06</b> Preparation, cooking and finishing of poultry dishes (H/600/1817)</p> <p><b>Unit 07</b> Preparation, cooking and finishing of dressings and cold sauces (J/600/1812)</p>	<p><b>Unit 02</b> Maintain food safety when storing, preparing and cooking food (D/601/6980)</p> <p><b>Unit 04</b> Preparation, cooking and finishing of meat dishes (D/600/1816)</p> <p><b>Unit 05</b> Preparation, cooking and finishing of hot sauces (F/600/1811)</p> <p><b>Unit 06</b> Preparation, cooking and finishing of poultry dishes (H/600/1817)</p> <p><b>Unit 07</b> Preparation, cooking and finishing of dressings and cold sauces (J/600/1812)</p> <p><b>Unit 08</b> Cook and finish complex meat dishes (M/601/5557)</p>

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				<b>Unit 28</b> Produce healthier dishes (A/601/4962)
<b>People</b>				
Know how to support and influence the team positively to deliver a high quality product.	Support team members and ensure the food produced is of high quality, delivered on time and to specification.	Encourage the team to take a pride in their role through a consistently positive and professional approach.	<b>Unit 02</b> Development of working relationships in hospitality (F/600/1808)	<b>Unit 01</b> Develop productive working relationships with colleagues (M/501/0428)
Recognise how all staff and teams are dependent on each other and understand the importance of teamwork both back and front of house in achieving business objectives.	Maintain harmony across the team and with colleagues in other parts of the organisation, identifying and dealing with problems constructively to drive a positive outcome.	Be solution focussed to achieve the required outcome and support positive, open communications that help achieve the best result for colleagues, customers and the business.	<b>Unit 02</b> Development of working relationships in hospitality (F/600/1808)	<b>Unit 01</b> Develop productive working relationships with colleagues (M/501/0428)
Understand how to work with people from a wide range of backgrounds and cultures and recognise how local demographics may impact on the product range of the business.	Use effective methods of communication and operate in a fair and empathic manner that achieves the desired result and demonstrates a flexible customer centric culture.	Actively listen and empathise with other peoples' point of view, respond politely and promote a fair, non-discriminatory and equal working environment.	<b>Unit 02</b> Development of working relationships in hospitality (F/600/1808)	<b>Unit 01</b> Develop productive working relationships with colleagues (M/501/0428)

Know how to communicate knowledge and experience to the team and support individuals' development.	Identify development needs and actively encourage and support individuals to enhance their skills and knowledge.	Celebrate personal growth and achievement of team members.	<b>Unit 02</b> Development of working relationships in hospitality (F/600/1808)	<b>Unit 01</b> Develop productive working relationships with colleagues (M/501/0428)
<b>Business</b>				
Know the business vision and objectives and brand standards and the principles of business success by growing sales, reducing costs and maximising profit.	Effectively use techniques that support cost reduction and improve performance, revenue, profit margins and customers' experience.	Demonstrate a keen business sense, producing food to brand standards efficiently and cost effectively.		
Understand how to operate efficiently to deliver profit margins, reduce wastage and support the overall financial performance of the business.	Monitor costs, using forecasting to set realistic targets with the team; effectively control resource allocation; minimise wastage and use sustainable working practices.	Actively discourage waste and work to avoid complaint related wastage; demonstrating commitment to sustainable working practices.		<b>Unit 01</b> Develop productive working relationships with colleagues (M/501/0428)  <b>Unit 29</b> Contribute to the control of resources (H/502/4097)
Recognise and understand legislative responsibilities and the importance of protecting peoples' health, safety and security.	Comply with legal requirements and inspire customer confidence by maintaining the safety and security of people at all times.	Advocate the importance of working safely and legally in the best interest of all people.	<b>Unit 01</b> Health, safety and security in the hospitality working environment (A/600/1810)  <b>Unit 10</b> The principles of food safety supervision for catering (K/502/3775)	<b>Unit 03</b> Maintain the health, hygiene, safety and security of the working environment (Y/502/9569)

<p>Know how to identify, plan for and minimise risks to the service and operation.</p>	<p>Risk assess situations, identifying and isolating matters of concern, by establishing the cause and intervening accordingly to minimise any risk to people and comply with legislation.</p>	<p>Think and act quickly to address problems as they arise and keep customers satisfied and operations flowing smoothly.</p>	<p><b>Unit 01</b> Health, safety and security in the hospitality working environment (A/600/1810)</p> <p><b>Unit 10</b> The principles of food safety supervision for catering (K/502/3775)</p>	<p><b>Unit 03</b> Maintain the health, hygiene, safety and security of the working environment (Y/502/9569)</p>
<p>Know how to identify, plan for and minimise risks to the service and operation.</p>	<p>Risk assess situations, identifying and isolating matters of concern, by establishing the cause and intervening accordingly to minimise any risk to people and comply with legislation.</p>	<p>Think and act promptly to address problems as they arise and keep customers satisfied and operations flowing smoothly.</p>		<p><b>Unit 03</b> Maintain the health, hygiene, safety and security of the working environment (Y/502/9569)</p>
<p>Know the customer profile of the business, who its main competitors are and the business growth strategy.</p>	<p>Carry out activities in line with business and brand values that actively market the business, support competitiveness and help meet business objectives.</p>	<p>Visibly and authentically live the brand, culture and values of the business through a passionate enthusiasm to provide everyone with the best possible experience.</p>		<p><b>Unit 01</b> Develop productive working relationships with colleagues (M/501/0428)</p>