Foreword

The hospitality industry provides a huge range of jobs and careers for people of all ages and all walks of life - but we are facing a shortage of both skills and labour. The sector is working hard to tackle this with a range of initiatives, of which this innovative suite of apprenticeships plays a critical part. Our ambition is to see the UKHospitality Academy as a way of attracting career-minded talent into the sector, upskilling the existing workforce and driving improved staff retention.

The focus on recruiting and training the domestic population will be critical in the coming years, under a new migration policy, as access to overseas labour becomes increasingly restricted. Apprenticeships are a fantastic way of attracting young people, returners to work, those transferring from other sectors, and many more into the sector. Evidence shows that apprenticeships and training increase staff retention rates and loyalty to businesses.
The UKHospitality Academy will provide ‘Gold Standard’ learning in line with a wide range of apprenticeship standards, funded either through the apprenticeship levy or subsidised by the government. The Academy will also tailor learning for the employer to meet the needs of their business, while ensuring transferability of skills so that the learner is equipped to work across different parts of the sector. Where appropriate, the course will be enriched with additional qualifications that are beneficial for the learner and their employer.

Take a look through the range of options available in this brochure. I am sure that you can find something that meets your needs. We are excited about the opportunities this brings for the sector and those working in it, as we look to develop hospitality as a great place to work.

Kate Nicholls - CEO - UKHospitality
The UKHospitality Academy comprises of eight diplomas, each made up of an apprenticeship delivered by HIT Training and a suite of relevant enrichment short courses delivered by CPL Training Group.

Level 2
- Hospitality Team Member Diploma
- Production Chef Diploma
- Commis Chef Diploma

Level 3
- Senior Chef Diploma in Production Cooking
- Chef de Partie Diploma
- Hospitality Supervisor Diploma
Not just for school leavers or new entrants to the industry, the new suite of diplomas encompasses all levels of craft, vocational and managerial skills.

- Starting at Level 2, intermediate diplomas cover all the basic craft skills our industry needs.
- Level 3 advanced diplomas are for higher skill levels or first line supervisory management.
- Level 4 and 5 management are equal to a HNC and HND, whereas apprenticeship degrees and Level 6 and 7 senior management diplomas are equivalent to a degree.
Apprenticeships

HIT Training is delighted to partner with UKHospitality to deliver the apprenticeship element of the Academy. As the leading specialist training and apprenticeship provider for the hospitality and catering industry, we look forward to working in partnership with sector employers to improve employees’ skills and help to provide a sustainable talent source for the future.

The role of HIT Training

HIT will play a key role in providing off-the-job training, skills and knowledge sessions, assessing your apprentices’ progress towards achieving their diplomas and supporting you, the employer.

During the apprenticeship, HIT will work very closely with you to ensure that each apprentice receives:

- An induction programme on commencement
- A detailed training plan (including on and off-the-job training)
- Regular progress reviews
- Opportunities to put into practice off-the-job learning in line with the requirements of the business and the apprenticeship
- Mentoring and general support throughout the apprenticeship.

This will all be set out in a commitment statement that is part of the Apprenticeship Agreement. This is an individual learning plan, to which HIT, the apprentice and the employer will all sign up.

How long it lasts

Apprenticeships must last for at least a year. They can last up to five years depending on the level the apprentice is studying.

Functional Skills

As part of each apprenticeship, the apprentice must pass the required level of Functional Skills English and maths (or have the appropriate exemption certificate).

End Point Assessment

All apprentices must undertake an independent End Point Assessment (EPA).

The independent assessment ensures that all apprentices consistently achieve the industry set professional standard and can commence at any point once the apprentice is competent after the 12 month minimum period of learning and development.

The EPA requires the apprentice to pass all elements to achieve the apprenticeship.
The 12 STAGES of an apprenticeship

1. Eligibility checks for funding and correct standard selection
2. Initial assessment and diagnostics
3. Confirmation of apprenticeship start with employer and apprentice
4. Induction to standards
5. Programme schedule for HIT involvement agreed
6. Personal development plan and learning plan agreed
7. Formative assessment, site visits and monthly online/phone coaching
8. Functional skills tests completed
9. Mock assessment and gateway meeting
10. Employer to confirm apprentice is ready for EPA
11. Apprentice nominated by employer
12. EPA post month 13

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CPL Training Group is proud to support the UKHospitality Academy with a range of training courses, workshops and qualifications that will enrich the learning experience of people undergoing apprenticeships at all levels within our exciting and dynamic industry.

The training and qualifications below have relevance for all the sectors within hospitality: pubs, nightclubs and bars; membership clubs; accommodation businesses such as hotels and guest houses; restaurants, including casual dining, fine dining and quick-service; contract catering and visitor attractions.

For chefs at all levels
Regardless of the type of food operation, food must be prepared, cooked and served hygienically and safely. Level 2 Food Safety is the basis of food safety understanding and the Level 3 qualification is designed for chefs who play a supervisory or management role and who are involved in planning the safe production of food using HACCP principles. A thorough understanding and awareness of allergens is crucial to keeping customers safe. These qualifications will augment the skills needed for the achievement of the relevant apprenticeship standards at these levels.

Courses, workshops and qualifications
- Food safety at Level 2
- Food safety at Level 3.
For team members at Level 2

For team members front of house, gaining the Level 2 APLH qualification represents progression and means they can apply for a Personal Alcohol Licence that enables them to supervise others to make sales of alcohol from licensed premises. This prepares them for future supervisor or team leadership roles. Understanding conflict management, illegal drug use on licensed premises, preventing the sale of alcohol and other age-restricted products to underage customers, all form part of the daily job role of a team member in licensed premises. ABCQ – Award in Beer and Cellar Quality, and Food Safety and Allergens Awareness are Level 2 are awards that will augment the skills needed for the achievement of the relevant apprenticeship standards at these levels.

Courses, workshops and qualifications

- Award for Personal Licence Holders (APLH)
- Conflict management
- Drugs awareness
- Underage sales prevention
- Award in Beer and Cellar Quality (ABCQ)
- Food safety.
For supervisors at Level 2

For supervisors and team leaders gaining the Level 2 APLH qualification means they can apply for a Personal Alcohol Licence that enables them to make and supervise others to make sales of alcohol from licensed premises. Gaining the Level 3 DPS qualification represents progression and prepares the learner for future higher management roles. Workshops in leading and motivating a team, managing conflict, assessing ‘right to work’ in the UK and developing interviewing skills will augment the skills needed for the achievement of the relevant apprenticeship standards at these levels.

Courses, workshops and qualifications

- Award for Personal Licence Holders (APLH)
- Designated Premises Supervisor (DPS)
- Principles of leadership – engaging and motivating a team
- Managing conflict at work
- Right to work
- Interview skills.
For managers at Level 4

Managers in premises that sell alcohol are likely to be personal licence holders and to be designated on a Premises Licence as the supervisor. The DPS qualification apprises the manager of all the extra responsibilities that go with that job role. Supplementing Level 3 and 4 management apprenticeships with workshops in P&L and budget control, promotions and merchandising, managing conflict and effective business communication and planning will augment the skills needed for achievement of the relevant apprenticeship standards at these levels.

Courses, workshops and qualifications

› Designated Premises Supervisor (DPS)
› Sales promotions and merchandising
› Managing conflict at work
› Communication in a business environment - leading and managing meetings
› Business planning.
Funding the Diploma

The UKHospitality Academy will provide ‘Gold Standard’ learning in line with a wide range of apprenticeship standards, funded either through the apprenticeship levy or subsidised by the government.

Large employers Apprenticeship Levy payment

Since May 2017, all employers with a payroll bill in excess of £3 million per annum have to pay an Apprenticeship Levy of 0.5% of their pay bill, paid monthly through PAYE.

Employers with less than £3 million payroll payments

Employers with a payroll bill of less than £3 million are required to pay a small percentage of the cost of the apprenticeship programme directly to their training provider before the training can commence. This can be paid in a single up-front payment, or by monthly or quarterly payments.

All employers who employ a 16-18 year-old apprentice, or someone who is under 24 and has left care or has a local authority health and education place, will receive a bonus payment of £1,000.

Small employers with fewer than 50 employees

Employers with less than 50 employees are not required to make any financial contribution towards the cost of an apprenticeship for an employee aged between 16 and 18.

Don’t forget you are no longer required to pay Class 1 (employer) National Insurance Contributions (NIC) on earnings up to £46,350 for an apprentice you employ aged under 25. This is a 13.8% saving on everything your apprentice earns over £8,424 a year.
Sector Offer
Hotels and Accommodation

Your paying guests expect a quality stay, with food, drinks and service all hitting the spot; first-class staff are the key.

Highly trained, professional staff equate to a great customer experience, repeat business and profitability. By investing in work-based hospitality and catering apprenticeships for your chefs, serving staff and housekeeping team, you’ll reap the commercial benefits with staff who are empowered and inspired to deliver top-notch service to your customers.

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80% of companies who invest in apprentices have reported a significant increase in employee retention

76% of those employers who employ apprentices agree they make their workplace more productive
Repeat business is key, so appetising refreshments served by welcoming, knowledgeable staff will entice your customers back, time and again.

Investment in training and development of your staff always pays dividends. Through work-based apprenticeships for chefs, food preparation and serving staff, and your managers, you’ll build a team delivering customer experiences that will entice them back to you and get people talking about you for the right reasons.

### Programmes Available

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Contract Catering and Events

When serving your customers out and about, the surroundings may be unfamiliar or challenging, but high standards are still crucial.

Away from the relative comfort of a professional kitchen and familiar dining area, you still need to pull out all the stops to ensure a great customer experience. Apprenticeships for your chefs and hospitality staff will prepare them to create and dish up tasty food, delivered with aplomb.

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Running a successful restaurant requires an expert team comprising the best chefs, kitchen staff, servers and managers. Investment in work-based apprenticeships for staff can make a world of difference to their knowledge, practical and social skills. By delighting your customers, your business gains a real competitive advantage.

Programmes Available

- **Level 2** Hospitality Team Member Diploma
- **Level 3** Hospitality Supervisor Diploma
- **Level 4** Hospitality Manager Diploma
- **Level 2** Commis Chef Diploma
- **Level 3** Chef De Partie Diploma
- **Level 2** Production Chef
- **Level 3** Senior Chef Diploma in Production Cooking

It’s all about the food and drink, the dining environment and the people; welcoming, highly trained staff ensure a first class experience.

77% of employers believe apprenticeships make them more competitive

83% of employers who employ apprentices rely on their apprenticeships programme to provide the skilled workers that they need for the future.
Retail and Quick Service Restaurants

There’s a limited window of opportunity to impress and win your customer’s loyalty, so skilled, knowledgeable and welcoming staff are essential.

In this fiercely competitive arena, the customer’s decision of where to go for that burger, sandwich or coffee can be clinched by expectation of an all-round great experience. Developing your staff through work-based apprenticeships ensures their practical and social skills hit the right note. Dishing up what customers want always pays dividends.

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The Academy
Diplomas
Hospitality Team Member Diploma

Overview

The role is very varied and, although hospitality team members tend to specialise in an area, they have to be adaptable and ready to support colleagues across the business, for example during busy periods.

Specialist areas in hospitality include food and beverage service, serving alcoholic beverages and food preparation. The most important part of the role is developing fantastic ‘hospitality’ skills and knowledge such as recognising customer needs, knowing how to match them to the products and services of the business and working as part of a team to ensure that every customer, whether they are eating in a casual dining setting or drinking at the bar, feels welcomed and looked after.

The Apprenticeship

Apprenticeship Hospitality Team Member.

Entry Employers will set their own entry requirements in order to start on this apprenticeship.

Duration The minimum duration for this apprenticeship is 12 months.

Progression Progression from this apprenticeship is expected to be on to a hospitality supervisory or team leading role.

Level This apprenticeship is set at Level 2.

Functional skills To complete the apprenticeship, the employee must pass Level 1 English and maths (or already have an equivalent qualification) and work towards and attempt Level 2 before undertaking their EPA.
Short Courses, Workshops and Qualifications

Courses  All enrichment modules are delivered as classroom based courses by CPL Training Group.

As part of this diploma there is a choice of one of the following enrichment programmes, which can only be booked once eight months of the apprenticeship element have been undertaken.

- Award for Personal Licence Holders (APLH)
- Conflict management
- Drugs awareness
- Underage sales prevention
- Award in Beer and Cellar Quality (ABCQ)
- Food safety.

End Point Assessment

End assessment  To achieve this apprenticeship standard, the employer, training provider and apprentice will agree when the apprentice is ready and competent to undertake the independent End Point Assessment.

The apprentice will be assessed to the apprenticeship standard using four complementary assessment methods. The assessment is synoptic, i.e. takes a view of the overall performance of the apprentice in their job. The assessment activities will be completed by the independent EPA organisation as follows:

- On demand test
- Practical observation
- Business project
- Professional discussion.
Overview

Hospitality Supervisors work across a wide variety of businesses including bars, restaurants, cafés, conference centres, banqueting venues, hotels or contract caterers.

They provide vital support to management teams and are capable of independently supervising hospitality services and running shifts, so the ability to think on their feet is important. They typically work well under pressure delivering top-class customer service; the ability to motivate a team is essential to their role.

The core set of supervisors’ skills and knowledge are the same regardless of the setting, but supervisors may specialise in specific functions or work across a variety of areas of the business reflecting the multi-functional nature of the industry.

The Apprenticeship

**Apprenticeship** Hospitality Supervisor.

**Entry** Employers will set their own entry requirements in order to start on this apprenticeship.

**Duration** The minimum duration for this apprenticeship is 12 months.

**Progression** Progression from this apprenticeship could be into a hospitality management position.

**Level** This apprenticeship is set at Level 3.

**Functional skills** If the employee does not have maths and English GCSE passes at grade C or above, they will need to pass maths and English Functional Skills Level 2 during their apprenticeship.
Courses  All enrichment modules are delivered as classroom based courses by CPL Training Group.

As part of this diploma there is a choice of one of the following enrichment programmes, which can only be booked once eight months of the apprenticeship element have been undertaken.

- Award for Personal Licence Holders (APLH)
- Designated Premises Supervisor (DPS)
- Principles of leadership – engaging and motivating a team
- Managing conflict at work
- Right to work
- Interview skills.

End assessment  To achieve this apprenticeship standard, the employer, training provider and apprentice will agree when the apprentice is ready and competent to undertake the independent End Point Assessment.

The apprentice will be assessed to the apprenticeship standard using four complementary assessment methods. The assessment is synoptic, i.e. takes a view of the overall performance of the apprentice in their job. The assessment activities will be completed by the independent EPA organisation as follows:

- On demand test
- Practical observation
- Business project
- Professional discussion.
Hospitality Manager Diploma

Overview

Hospitality Managers work across a huge variety of organisations including bars, restaurants, cafés, conference centres, banqueting venues, hotels and contract caterers. These managers generally specialise in a particular area, however their core knowledge, skills and behaviours are aligned. Common to all managers in the hospitality sector is their passion for exceeding customers’ expectations.

Hospitality Managers have a high level of responsibility and are accountable for fulfilling the business vision and objectives; this requires excellent business, people and customer relations skills.

Individuals in a hospitality management role are highly motivated team leaders who combine a talent for management with specific industry skills and they thrive on the customer-facing nature of the role.

The Apprenticeship

Apprenticeship Hospitality Manager.

Entry Employers will set their own entry requirements, but individuals should have had supervisory responsibility in order to start on this apprenticeship.

Duration The minimum duration for this apprenticeship is 12 months.

Level This apprenticeship is set at Level 4.

Functional skills If the employee does not have maths and English GCSE passes at grade C or above, they will need to pass maths and English Functional Skills Level 2 during their apprenticeship.
Courses All enrichment modules are delivered as classroom based courses by CPL Training Group.

As part of this diploma there is a choice of one of the following enrichment programmes, which can only be booked once eight months of the apprenticeship element have been undertaken.

» Designated Premises Supervisor (DPS)
» Sales promotions and merchandising
» Managing conflict at work
» Communication in a business environment – leading and managing meetings
» Business planning.

End assessment To achieve this apprenticeship standard, the employer, training provider and apprentice will agree when the apprentice is ready and competent to undertake the independent End Point Assessment.

The apprentice will be assessed to the apprenticeship standard using three complementary assessment methods. The assessment is synoptic, i.e. takes a view of the overall performance of the apprentice in their job. The assessment activities will be completed by the independent EPA organisation as follows:

» On demand test
» Business project
» Professional discussion.
An Operations/Departmental Manager is responsible for managing teams and/or projects, and achieving goals and objectives as part of the delivery of the organisation’s strategy. They are accountable to a more senior manager or the business owner. Working in the private, public or third sector and in all sizes of organisation, specific responsibilities and job titles will vary, but the knowledge, skills and behaviours needed will be the same.

Key responsibilities may include creating and delivering operational plans, managing projects, leading and managing teams, managing change, financial and resource management, talent management, coaching and mentoring.

Roles may include: Operations Manager, Regional Manager, Divisional Manager, Department Manager and specialist managers.

**Overview**

**The Apprenticeship**

**Apprenticeship** Operations/Departmental Manager.

**Entry** The entry requirement for this apprenticeship will be decided by each employer, but may typically be five GCSEs at Grade C or higher.

**Duration** Minimum duration is 2½ years.

**Progression** On completion, apprentices can register as full members with the Chartered Management Institute and/or the Institute of Leadership & Management, and those with 3 years of management experience can apply for Chartered Manager status through the CMI.

**Level** This apprenticeship is set at Level 5.

**Functional skills** If the employee does not have maths and English GCSE passes at grade C or above, they will need to pass maths and English Functional Skills Level 2 during their apprenticeship.
Courses  All enrichment modules are delivered as classroom based courses by CPL Training Group.

As part of this diploma there is a choice of one of the following enrichment programmes, which can only be booked once eight months of the apprenticeship element have been undertaken.

- Designated Premises Supervisor (DPS)
- Sales promotions and merchandising
- Managing conflict at work
- Communication in a business environment – leading and managing meetings
- Business planning.

End assessment  To achieve this apprenticeship standard, the employer, training provider and apprentice will agree when the apprentice is ready and competent to undertake the independent End Point Assessment.

The apprentice will be assessed to the apprenticeship standard using five complementary assessment methods. The assessment is synoptic, i.e. takes a view of the overall performance of the apprentice in their job. The assessment activities will be completed by the independent EPA organisation as follows:

- Knowledge test
- Structured competency based interview
- Assessment of portfolio of evidence
- Presentation on work-based project
- Professional discussion.
Production Chef Diploma

Overview

Production Chefs work as part of a team in time-bound and often challenging kitchen environments, for example; schools, hospitals, the Armed Forces, care homes and high street casual dining or pub kitchens.

They 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.

The Apprenticeship

**Apprenticeship** Production Chef.

**Entry** Employers will set their own entry requirements in order to start on this apprenticeship.

**Duration** The minimum duration for this apprenticeship is 12 months.

**Progression** Progression from this apprenticeship is expected to be on to a Senior Production Chef role.

**Level** This apprenticeship is set at Level 2.

**Functional skills** To complete the apprenticeship, the employee must pass Level 1 English and maths (or have the appropriate exemption certificate) and work towards and attempt Level 2 before undertaking their EPA.
Courses  All enrichment modules are delivered as classroom based courses by CPL Training Group.

As part of this diploma there is a choice of one of the following enrichment programmes, which can only be booked once eight months of the apprenticeship element have been undertaken.

- Food safety at Level 2
- Food safety at Level 3.

End assessment  To achieve this apprenticeship standard, the employer, training provider and apprentice will agree when the apprentice is ready and competent to undertake the independent End Point Assessment.

The apprentice will be assessed to the apprenticeship standard using three complementary assessment methods. The assessment is synoptic, i.e. takes a view of the overall performance of the apprentice in their job. The assessment activities will be completed by the independent EPA organisation as follows:

- On demand test
- Practical observation
- Professional discussion.
Overview

Working as a Commis Chef is a great way of getting started in a kitchen; while it’s the most junior culinary role, it provides a means of learning a range of key skills on the job. A Commis Chef prepares food and carries out basic cooking tasks under the supervision of a more senior chef.

A primary objective of the Commis Chef is to learn and understand how to carry out the basic functions in every section of the kitchen. This gives them the opportunity to experience, consider and value each section with a view to choosing an area where they feel most inspired.

The learning journey of a chef will vary considerably from one individual to the next; however, it is the range of experiences in the basics gained in this role that provide the opportunities to progress to any future senior chef role.

The Apprenticeship

**Apprenticeship** Commis Chef.

**Entry** Employers will set their own entry requirements in order to start on this apprenticeship.

**Duration** The minimum duration for this apprenticeship is 12 months.

**Progression** Progression from this apprenticeship is expected to be into a Chef de Partie role or Senior Production Chef role.

**Level** This apprenticeship is set at Level 2.

**Functional skills** To complete the apprenticeship, the employee must pass Level 1 English and maths (or have the appropriate exemption certificate) and work towards and attempt Level 2 before undertaking their EPA.
Courses  All enrichment modules are delivered as classroom based courses by CPL Training Group.

As part of this diploma there is a choice of one of the following enrichment programmes, which can only be booked once eight months of the apprenticeship element have been undertaken.

❱ Food safety at Level 2
❱ Food safety at Level 3.

End assessment  To achieve this apprenticeship standard, the employer, training provider and apprentice will agree when the apprentice is ready and competent to undertake the independent End Point Assessment.

The apprentice will be assessed to the apprenticeship standard using four complementary assessment methods. The assessment is synoptic, i.e. takes a view of the overall performance of the apprentice in their job. The assessment activities will be completed by the independent EPA organisation as follows:

❱ On demand test
❱ Practical observation
❱ Culinary challenge observation
❱ Professional discussion.
Chef de Partie Diploma

Overview

A Chef de Partie is responsible for running a specific section of the kitchen such as fish, grill, sauté or vegetable. In a large kitchen, this type of chef usually manages a small team of workers, who they must keep organised so that dishes go out on time and the work area remains clean and orderly. However, in smaller kitchens a Chef de Partie may work independently as the only person in their section.

Also known as a Station or Section Chef, a Chef de Partie reports to the senior chef and has a very important role in any kitchen.

The Apprenticeship

Apprenticeship  Chef de Partie.

Entry  Employers will set their own entry requirements in order to start on this apprenticeship.

Duration  The minimum duration for this apprenticeship is 12 to 18 months.

Progression  Progression from this apprenticeship is expected to be into a senior culinary chef role.

Level  This apprenticeship is set at Level 3.

Functional skills  If the employee does not have maths and English GCSE passes at grade C or above, they will need to pass maths and English Functional Skills Level 2 during their apprenticeship.
Courses  All enrichment modules are delivered as classroom based courses by CPL Training Group.

As part of this diploma there is a choice of one of the following enrichment programmes, which can only be booked once eight months of the apprenticeship element have been undertaken.

- Food safety at Level 2
- Food safety at Level 3.

End Point Assessment  To achieve this apprenticeship standard, the employer, training provider and apprentice will agree when the apprentice is ready and competent to undertake the independent End Point Assessment.

The apprentice will be assessed to the apprenticeship standard using four complementary assessment methods. The assessment is synoptic, i.e. takes a view of the overall performance of the apprentice in their job. The assessment activities will be completed by the independent EPA organisation as follows:

- On demand test
- Practical observation
- Culinary challenge observation
- Professional discussion.
Senior Chef in Production Cooking Diploma

Overview

Senior Production Chefs strive to produce customers’ meals consistently to perfection according to predetermined specifications. They have the ability to work independently and lead a team in often hot and highly challenging kitchen environments.

Production Chefs are likely to work in organisations where brands, recipes and menus have been created by a central development team.

Working quickly and efficiently is a key skill required among Production Chefs and their teams, often producing food in high volumes, day after day, requiring energy, highly methodical organisational skills and attention to detail.

The Apprenticeship

**Apprenticeship** Senior Chef Diploma in Production Cooking.

**Entry** Employers will set their own entry requirements in order to start on this apprenticeship.

**Duration** The minimum duration for this apprenticeship is 12 to 18 months.

**Progression** Individuals who successfully achieve the Senior Chef Apprenticeship in Production Cooking will be ready to progress on to a higher level position, apprenticeship or further training.

**Level** This apprenticeship is set at Level 3.

**Functional skills** If the employee does not have maths and English GCSE passes at grade C or above, they will need to pass maths and English Functional Skills Level 2 during their apprenticeship.
Short Courses, Workshops and Qualifications

Courses  All enrichment modules are delivered as classroom based courses by CPL Training Group.

As part of this diploma there is a choice of one of the following enrichment programmes, which can only be booked once eight months of the apprenticeship element have been undertaken.

- Food safety at Level 2
- Food safety at Level 3.

End Point Assessment

End assessment  To achieve this apprenticeship standard, the employer, training provider and apprentice will agree when the apprentice is ready and competent to undertake the independent End Point Assessment.

The apprentice will be assessed to the apprenticeship standard using four complementary assessment methods. The assessment is synoptic, i.e. takes a view of the overall performance of the apprentice in their job. The assessment activities will be completed by the independent EPA organisation as follows:

- On demand test
- Practical observation
- Business project
- Professional discussion.
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