

Level 3

Senior Production Chef Apprenticeship

Lead businesses from the kitchen

Master the skills needed for maintaining consistent food standards while leading a high-performing production kitchen.

Every Apprentice Gets:

12-month Affiliate
Membership with the
Institute of Hospitality (IoH).
Access to L1 Mental Health
First Aid Awareness
Course.



How long is it?

The minimum duration of this apprenticeship is 8 months

How much does it cost?

The cost of your apprenticeship is fully covered, with funding arranged through your employer. The value of this apprenticeship is £4,500.

What to expect

The Senior Production Chef Apprenticeship shapes future leaders in the kitchen, combining organisational skills with a focus on profit margins, waste reduction and financial performance. You'll work with centrally developed recipes to deliver high-quality service quickly and efficiently, all while building a strong, growth-driven team. Supported by interactive workshops, this programme blends personal development with hands-on culinary expertise, teaching the latest techniques in food preparation and presentation.

You'll be supported every step of the way by your own HIT Vocational Trainer, with regular face-to-face and online sessions. We're also specialists in English and maths – we'll assess your needs and give you tailored support if you need a boost.

The apprenticeship modules

Sustainability & equality, diversity & inclusion are built into everything we teach.



1

Introduction to Senior
Production Chef

2

People

3

Business and Commercial
Kitchen Operations

4

Menu Planning and
Development

Find out more

For more information please scan the QR code or contact:
samantha.turnbull@hittraining.co.uk
07534 925092

