

Senior Production Chef

Senior production chefs lead kitchen teams in high-volume environments, overseeing the production of standardised menus and ensuring operational efficiency.

Apprenticeship overview

This role focuses on kitchen management and leadership. You will learn to oversee the production process, manage budgets, lead a diverse team, and ensure that all food safety and business standards are strictly maintained.

Core skills, knowledge and behaviours you will learn

- Team leadership and staff development
- Managing kitchen budgets and resource allocation
- Overseeing food safety management systems
- Improving operational performance and profit margins
- Coordinating high-volume service and production
- Using data and technology to improve kitchen efficiency

Where you might work

- Large hospital or school catering departments
- Central production kitchens
- National pub and restaurant groups
- Prison and military catering

Typical job roles

- Head Chef (in a production setting)
- Kitchen Manager
- Catering Manager
- Senior Production Chef

Level: 3

Duration: 15 months



Good to know!

You will spend more time on administrative and management tasks than a junior chef

Success is measured by meeting financial targets and service KPIs

You are the role model for hygiene and professional standards in the kitchen