

Apprentice title	Apprentice Chef
College/Budget Centre	HAS
School/Department	Catering Operations
Duration of the apprenticeship	12 Months and 1 day
Contact details for any enquires	C.Wright.2@bham.ac.uk
Closing Date	10 th July 2017
Start Date	4 th September 2017
Hours per week	36 – shift work patterns - varied

Apprenticeship summary

The University of Birmingham has a wide range of catering venues. From bespoke restaurants to dedicated student focused dining facilities. This apprenticeship will offer you the chance to experience a broad spectrum of the outstanding catering operations the University runs.

This exciting apprenticeship role will help you to begin your career pathway to becoming an outstanding chef. Working in different kitchen environments across the University you will gain important skills and experience in food preparation and an understanding of the different roles that operate in a kitchen.

By the end of the apprenticeship you will obtain the Level 2 Commis Chef standard and be able to prepare food efficiently and to a specified standard.

Main duties

The apprentice will learn and practise the following duties:

- Working across all kitchen areas assisting to help prepare and serve food to the required standard.
- Experience of stock rotation and awareness of different food products including best before dates.
- Understanding recipe cards and performance manuals to enable you to effectively portion control.
- Learn to follow all instructions carefully and precisely from the Head Chef, Sous Chef and Chef supervisors.
- Have a working knowledge of hygiene, health and safety. You will be able to clean and sanitise workspaces at the beginning and end of different shifts.
- Understand the use and purpose of relevant protective clothing.
- Understand and conform to all health/ safety codes of practice and C.O.S.H.H regulations.
- Work as part of a busy kitchen team. This will involve attending team briefs and departmental meetings
- To be actively involved with the annual personal development review and attend any additional training that will help you complete the apprenticeship and benefit your career ambitions.
- Understand the purpose and principals of excellent customer service.
- Acting with integrity and honesty. Maintaining a calm exterior presence during busy periods.
- To complete any other activity directed that will enrich the learning experience.

This apprenticeship would suit:

This apprenticeship would suit someone who would like to develop a long term career in Catering.

You will have a passion for learning how to create excellent food for our varied customer base.

In order to complete this apprenticeship you will be polite with a determination to provide a professional service to customers.

The role will require someone who can learn to communicate verbally with colleagues, supervisors, managers and customers, in a courteous manner and will learn to understand and describe products and services to others.

Required Knowledge, Skills, Qualifications, Experience

- You will be punctual, flexible willing to go the extra mile and keen to learn all the aspects of the catering role.
- It is essential you are willing to learn and are fully interested in becoming a chef within the catering industry, showing you have a passion for food and food service.
- It is desirable that you have achieved Mathematics and English GCSE at grade C or above (or equivalent)
- You should be willing to develop good communication skills and communicate on a daily basis with colleagues.
- Team work is very important so you will be a real team player that is also happy to develop and work from initiative.
- Uniforms will be provided and it is essential that they are correctly worn and that you are presentable, taking pride in your appearance at work.

Career Pathway

There are a wide range of career opportunities in Catering. This may be an internal position in one of the varied catering functions within the University or elsewhere.

Successful apprentices could develop into sous chefs, chef supervisors.

The skills you learn in this apprenticeship should set you up for a successful catering career.