

Level 2 Apprenticeship in Food Production and Cooking

Cook in Volume | Maintain Standards | Support Kitchen Excellence

This apprenticeship is ideal for individuals working in high-volume catering environments such as schools, hospitals, or commercial kitchens. It focuses on developing safe, efficient, and hygienic food production skills for large-scale service.

Learners will gain essential knowledge in food safety, portion control, teamwork and kitchen organisation while learning to prepare and cook nutritious meals that meet customer expectations.



About the Apprenticeship

Designed for those in roles such as School Cook, Team Member, Chef, or Kitchen Assistant, this programme develops the practical skills needed for consistent, large-batch food production in professional catering settings.

- **Duration:** Typically 15 months
- **Delivery:** Work-based learning, kitchen practice, and tutor-led support
- **End-Point Assessment:** Observation of practical skills, portfolio of evidence, and completion of Essential Skills

What You Will Learn

- **Preparing and Cooking Large Volumes of Food** – Follow recipes accurately, manage portion control, and serve meals efficiently in busy kitchen environments.
- **Kitchen Safety and Hygiene** – Maintain high standards of cleanliness and food safety, using appropriate chemicals and equipment correctly.
- **Stock Control and Waste Management** – Minimise wastage, complete documentation, and help maintain kitchen stock and inventory levels.
- **Teamwork in Catering Environments** – Work effectively as part of a team to deliver smooth service and meet demand.
- **Handling Deliveries and Kitchen Organisation** – Unload and store deliveries, manage storage safely, and keep the kitchen clean and well-organised.
- **Essential Skills in Communication and Numeracy** – Achieve Level 2 qualifications in English and Maths to support accurate communication and record-keeping.

Who is it for?

- Individuals working in education, healthcare, or contract catering kitchens
- Staff in high-volume food service environments seeking to formalise their skills
- New starters or kitchen assistants aiming to progress in professional food production

Career Progression

- Progress to Level 3 Professional Cookery or Hospitality Supervision
- Move into roles such as Head Cook, Catering Supervisor, or Team Leader
- Develop a career in institutional, events, or large-scale catering operations

