

Level 2 Apprenticeship in Kitchen Services

Prepare with Care | Maintain Hygiene | Support Kitchen Operations

This foundation apprenticeship is designed for individuals working in kitchen environments who want to build their skills in food preparation, hygiene, teamwork and kitchen maintenance.

Learners will develop the knowledge and practical skills to work effectively in a catering setting, contributing to safe food service and operational support.



About the Apprenticeship

This programme is ideal for those in roles such as Kitchen Assistant or anyone supporting food service teams in commercial, educational, or health settings.

- **Duration:** Typically 14 months
- **Delivery:** Work-based learning, practical kitchen tasks, and tutor guidance
- **End-Point Assessment:** Portfolio of evidence, observation of practical competence, and Essential Skills achievement

What You Will Learn

- **Food Preparation and Cooking** – Learn how to prepare and cook meals in line with recipes, portion control, and hygiene standards.
- **Kitchen Hygiene and Safety** – Understand how to maintain a clean and safe kitchen, follow food safety regulations, and store food correctly.
- **Teamwork and Communication** – Support colleagues effectively, communicate clearly, and contribute to a positive kitchen environment.
- **Stock Control and Waste Reduction** – Monitor inventory, record stock usage, and minimise waste by following kitchen procedures.
- **Handling Deliveries and Cleaning Protocols** – Unload and store deliveries safely, use cleaning chemicals responsibly, and follow proper disposal methods.
- **Essential Skills in Communication and Numeracy** – Achieve qualifications in English and Maths to support your workplace performance.

Who is it for?

- Individuals working in or entering kitchen assistant roles
- Catering staff looking to improve their food safety and preparation skills
- Learners preparing for roles in hospitality, care, or school kitchens

Career Progression

- Progress to Level 2 or Level 3 qualifications in Professional Cookery or Catering
- Move into roles such as Commis Chef, Cook, or Catering Team Leader
- Develop a career in hospitality, events, or contract catering services

