

START YOUR CAREER THROUGH A **CATERING** APPRENTICESHIP!

A guide for young people.

DID YOU KNOW...

Chefs can be promoted from apprentice to a kitchen management role in a few years. They are in high demand across the country, making it a great choice for those looking to progress to the top. Most importantly, you don't need previous experience to get started. If you have a passion for food, like working as part of a team and are ready to learn, this could become your lifelong career.

AN APPRENTICESHIP IS A JOB WITH A SALARY

You'll also study the equivalent of one day per week to build skills in your chosen profession. The combination of practical work and classroom teaching means you can put into practice the things you learn. You'll gain skills such as communication, teamwork, problem solving and IT.

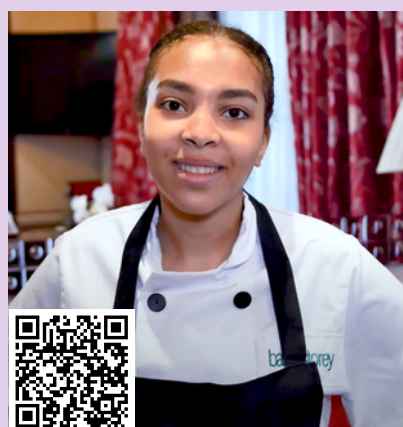
You'll be well on your way to achieving your career goals while others are just getting started.

MEET SOME APPRENTICES



MEET THEO...

who's found his passion as a Production Chef at an Italian restaurant.



MEET ESTHER...

a Commis Chef who aims to open her own restaurant.



MEET TOM...

who is now a Kitchen Team Leader.



DURATION:
APPROX. 12 MONTHS



SALARIES:
UP TO £20K.
THIS CAN RISE QUICKLY
DUE TO DEMAND.



FIND OUT MORE
ON THE NEXT
PAGE

CHEF APPRENTICESHIPS EXPLAINED

There are two chef apprenticeships to choose from if you have no experience. Both of these will work in all sorts of venues: pubs, restaurants, hotels and even on cruise ships.

PRODUCTION CHEF

Production Chefs usually help to prepare large amounts of food following recipes. After completing this apprenticeship, you may move on to Level 3: Senior Production Chef.

COMMIS CHEF

Commis Chefs focus on supporting senior chefs, helping to prepare food and keep the kitchen running smoothly. After completing this apprenticeship, you may move on to Level 3: Chef de Partie.



We are really proud to have offered apprenticeships to over 10,000 people in the last 5 years, many straight from school, watching them accelerating into management positions and winning awards along the way.

Jan Smallbone, Director of Learning & Talent Development, Mitchells & Butlers



PRODUCTION CHEF OR COMMIS CHEF LEVEL 2

Chefs are skilled professionals who can prepare food for all sorts of occasions: banquets, business lunches, large events and even for VIPs. Working hours can vary – sometimes in the early morning, the evening or at weekends – so it's great for people who don't want to be pinned down by a '9 to 5'. You might be on your feet a lot, but you'll be working in a fun atmosphere with a lively and supportive team. You'll learn skills quickly, and get stuck in from day one.

A PRODUCTION CHEF MIGHT BE:

- ▶ Measuring and preparing ingredients
- ▶ Following recipes to produce dishes
- ▶ Using specialist kitchen equipment
- ▶ Taking deliveries and checking stock

AFTER COMPLETING YOUR APPRENTICESHIP, YOU COULD PROGRESS TO:

- ▶ Senior Production Chef
- ▶ Senior Culinary Chef

A COMMIS CHEF MIGHT BE:

- ▶ Measuring and preparing ingredients
- ▶ Making sauces and salads
- ▶ Plating and finishing dishes
- ▶ Keeping the kitchen clean

AFTER COMPLETING YOUR APPRENTICESHIP, YOU COULD PROGRESS TO:

- ▶ Chef de Partie
- ▶ Senior Culinary Chef

FURTHER INFORMATION

Our [apprenticeships.gov.uk](https://www.apprenticeships.gov.uk) website has more information about apprenticeships and how to apply.



REGISTER ON FIND AN APPRENTICESHIP

Go to [Find an Apprenticeship](https://www.findanapprenticeship.gov.uk), the website to search for apprenticeships in your local area.

