

Apprenticeships



Food Production



A Food production qualification will see you gain a knowledge and understanding of basic food processing tasks, such as preparation, cooking and regeneration of food in line with business / brand specifications.

As a part of your food production qualification, this course will cover:



- How to identify and follow kitchen procedures to maintain food safety and quality

- How to maintain excellent standards of hygiene

- How to use equipment correctly and store food safely

- Understanding of basic food processing and preparation, including sandwiches, bar snacks, light bites, compiling desserts, toasted items

This qualification will give you the confidence to perform basic cleaning, washing up, food processing, preparation, regeneration and cooking tasks