

Teachers' Resources: Chef Apprenticeships

Resource bank:

For any students interested in pursuing a career in the kitchen

Aim	<ul style="list-style-type: none">• To encourage students to pursue a career in the kitchen• To showcase the different roles available in the kitchen• To highlight different career paths into the kitchen
Resources Needed	<ul style="list-style-type: none">• Students will require internet access
Background	<ul style="list-style-type: none">• This lesson has been designed for those students who aspire to work as a chef in the hospitality industry• This lesson has been designed to be “stand alone” – it doesn’t require students to have taken part in any previous careers lessons



To introduce students to the varying Chef Apprenticeships available, please share this image with them (this can be printed or shown on SMART Board):

Chef

Do you love cooking and preparing food for your family and friends?
Do you relish the thought of a real challenge? Then perhaps a career as a chef would suit you.

Opportunities

As a chef, you would normally receive on-the-job training from your employer. You could combine this with working towards qualifications. There are countless opportunities awaiting you in various settings; remember even the celebrity chefs started as trainees or apprentices!

Salary expectations could be: Kitchen Assistant (Starter): £11,500 to £12,500; Kitchen Assistant (Experienced): up to £16,500; Trainee Chef: £13,000; Section Chef: £18,000 to £25,000; Head Chef: £30,000 to £50,000.

If you're self-employed, running your own business as a Chef Patron, you could earn considerably more.



Requirements

You may not need any academic qualifications, but employers like to see a good general standard of education, including English and maths. You'll also need enthusiasm, good communication skills, high personal standards of hygiene, and a good helping of creativity and imagination. Chefs work a variety of shifts, and this can include early mornings, late nights, weekends and even Christmas Day!

Apprenticeships



Hospitality Team Member Apprenticeship



Commis Chef Apprenticeship



Chef de Partie Apprenticeship



Production Chef Apprenticeship



Senior Chef Apprenticeship in Production Cooking



Senior Culinary Chef Apprenticeship

Career Progression

Apprentice or Commis Chef/Cook

Chef de Partie

Sous Chef

Head Chef

Executive or Development Chef



The Gatsby career benchmarks are a framework that schools and colleges can use to develop a good careers programme. They are the recommended elements of good practice in career guidance. Our resources help serve the following Gatsby benchmarks:

- 2:** Learning from career and labour market information
- 5:** Encounters with employers and employees
- 8:** Personal guidance



Activities and timings	Description	Resource
<p>Activity: To introduce My Hospitality Life (6 min)</p> <p><i>Gatsby benchmark:</i> 2. Learning from career and labour market information</p>	<p>Explain to pupils what My Hospitality Life programme is (see below)</p> <p>Show students the introductory video to Hospitality by Fred Sirieix.</p> <p><i>My Hospitality Life</i> is an exciting careers programme developed to support young people's understanding of the hospitality industry. Students taking part benefit from a range of dynamic activities that better their awareness of the industry; helping them to explore why this is an exciting career, understand the job roles and opportunities, the education routes and they may also even gain contacts from higher education or industry.</p>	<p>Step 1: Click on the following link and allow students to explore the website: https://www.myhospitalitylife.com/career-leads</p> <p>Step 2: Scroll down and watch the Fred Sirieix video. This video introduces the Hospitality industry, and includes first-hand testimony. Alternative link to video: https://youtu.be/H4ty07C-IX4</p>
<p>Activity: To create a CareerScope Profile (15 minutes)</p> <p><i>Gatsby benchmark:</i> 3. Addressing the needs of each pupil 8. Personal guidance</p>	<p>Introduce students to the CareerScope website by showing them the Welcome to CareerScope video, which explains the help provided through creating a CareerScope profile.</p> <p>CareerScope hub offers support for those looking to start their career in hospitality and gain new skills.</p>	<p><i>Welcome to CareerScope</i> video: https://youtu.be/UZmyiNnj2AQ</p> <p>How to create a CareerScope Profile:</p> <p>Step 1: Click on the following link: https://careerscope.uk.net/ Step 2: Select the "Create a Profile" button from the homepage Step 3: Scroll down and complete the form.</p>
<p>Activity: An introduction to Culinary Careers (10 min)</p> <p><i>Gatsby benchmark:</i> 2. Learning from career and labour market information</p>	<p>This video acts as an introduction to Culinary Careers, detailing the roles and responsibilities of the various careers in the kitchen.</p>	<p>An Introduction to Culinary Careers: https://youtu.be/jfs-8oTsDOQ</p>

Activities and timings	Description	Resource
<p>Activity: To explore the Apprenticeship hub</p> <p>(20-30 minutes)</p> <p><u>Gatsby benchmark:</u></p> <p>2. Learning from career and labour market information</p> <p>3. Addressing the needs of each pupil</p> <p>4. Linking curriculum learning to careers</p>	<p>Support pupils as they navigate through the CareerScope website.</p> <p>Direct them to the Apprenticeship hub.</p> <p>Pupils should be encouraged to spend some time exploring the website either in groups or individually.</p> <p>There are six buttons to explore:</p> <ul style="list-style-type: none"> • Why choose a hospitality apprenticeship • Finding the right role • Hospitality apprenticeship options • Meet the apprentices • Hospitality Apprenticeships Week • Further information. 	<p>Step 1: From the CareerScope homepage, hover over the Careers tab until a drop-down menu appears.</p> <p>Step 2: Select “Hospitality Apprenticeships”</p> <p>Here you will find a short video from HIT Training Ltd which showcases Careers in Hospitality. Alternative link to video:</p> <p>https://youtu.be/h0FgB34X41M</p>
<p>Activity: To explore the different sectors of a culinary career</p> <p>(13 min)</p> <p><u>Gatsby benchmark:</u></p> <p>5. Encounters with employers and employees</p> <p>6. Experiences of workplaces</p>	<p>This video will explore the varying sectors of the industry, and the lived experience of two celebrated chefs, FutureChef Chairman Brian Turner and FutureChef Champion Mark Heirs. This video is 13 minutes long and could be shown as part of a lesson:</p> <p>https://youtu.be/Rrlss7_pH_I</p>	<p>Culinary Careers Session 2: Sectors of the Industry:</p> <p>https://youtu.be/Rrlss7_pH_I</p>
<p>Activity: Watch the final Culinary Career Session video</p> <p>(53 min)</p> <p><u>Gatsby benchmark:</u></p> <p>5. Encounters with employers and employees</p> <p>6. Experiences of workplaces</p>	<p>The following video shows two professional chefs as they discuss their culinary careers, the working culture in the kitchen, and how their career has allowed them to travel across the world.</p>	<p>Culinary Career Session 4: Travel, mentoring and culture:</p> <p>https://youtu.be/dVV8AoPjxZO</p>

Activities and timings	Description	Resource
<p>Activity: To explore different pathways into the industry (36 min)</p> <p><u>Gatsby benchmark:</u></p> <p>4. Linking curriculum to careers</p> <p>6. Experiences of workplaces</p> <p>7. Encounters with further and higher education</p>	<p>The following video shows two industry professionals who are advocates of Culinary Apprenticeships across the UK. They discuss the various pathways into a culinary career, including apprenticeships and college/university. This video is useful to show the different pathways into a culinary career, and the benefits of choosing an apprenticeship.</p>	<p>Culinary Careers Session 3: Pathways:</p> <p>https://youtu.be/dw_jCbmjStQ</p>
<p>Activity: To explore A Career Through Apprenticeships (45 min)</p> <p><u>Gatsby benchmark:</u></p> <p>2. Learning from career and labour market information</p> <p>6. (virtual) Experiences of workplaces</p>	<p>The PPT will allow students to explore:</p> <ul style="list-style-type: none"> • Apprenticeship Alternative Career/Development Pathways • The reality of an apprenticeship and what to expect • What do the apprenticeship levels mean • Apprenticeship Employment Terms • Different routes to an apprenticeship • How to access more information 	<p>Resource created by Sodexo; features industry-led apprenticeships.</p> <p>https://sodexo.pagetiger.com/mygtkf/1</p>

Activities and timings	Description	Resource
<p>Activity: Book a careers talk</p> <p><i><u>Gatsby benchmark:</u></i></p> <p><i>2. Learning from career and labour market information</i></p> <p><i>4. Linking curriculum to careers</i></p> <p><i>5. Encounters with employers and employees</i></p>	<p>To request an industry professional to do a careers talk to you students, please fill in the following resource form.</p> <p>Springboard will work with industry partners to try to fulfil your request, please note that exact dates / times may not always be possible and alternatives may be offered. Talks may be virtual or face to face. Please allow at least 14 days for your request to be processed.</p>	<p>https://form.jotform.com/220052120367946</p>

To view and apply for Culinary Apprenticeships, please use the following link:

<https://careerscope.uk.net/careers/hospitality-apprenticeships/hospitality-apprenticeship-options/>