

M&B Chefs'

Academy



**Mitchells
& Butlers**

Serving with pride, since 1898

The Mitchells & Butlers Chefs' Academy

Since 2016, Mitchells & Butlers has grown our Chefs' Academy. Combining a Level 2 culinary apprenticeship with **one day of masterclasses per month** taught at a local academy, Chefs' Academy helps you become a skilled and knowledgeable chef.

Winning multiple awards including the Princess Royal Training Award, the academies are run by a talented team with years of experience.

Chefs' Academy provides a hands-on learning experience for learners to hone their kitchen skills in a supportive and encouraging environment surrounded by talented chefs and trainers with years of sector and industry experience.

Recognising the existing challenges within the Hospitality Sector, Chefs' Academy aims to develop chefs at all ages and skill levels in order to retain and progress learners through their career pathway.

An Award-Winning Programme

National Apprenticeship Awards West Midlands
Regional runner up and Best

Recruitment Programme runner up 2021

HR Excellence Awards 2020 Best Talent Management Programme

BII NITA Best Training Programme Managed over 50 2020

National Apprenticeship Awards West Midlands Regional
winner and Best Recruitment Programme 2020

National Apprenticeship Awards Top 100 2020: 8th position

School leavers awards best recruitment strategy 2020

CIPD best L&D initiative 2020



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Delivery

Chefs' Academy will incorporate masterclass delivery throughout the learning journey at the academies. Learners will have the opportunity to escape their daily routine and explore new ways of working.

Each learner will also be supported by a Learning Coach in the workplace, ensuring the criteria set in the Standard is met and the learner is practicing and preparing for End-point Assessment. This one-to-one, face to face support is the cornerstone of the programme's delivery model.

Chefs' Academy Venues

Chefs' Academy have partnered with a range of training kitchens throughout the UK to offer a selection of conveniently located, high quality venues for learners to practice their skills.

NORTH

- 1 Didsbury
Food Sorcery
- 2 Leeds
Leeds City College

MIDLANDS

- 3 Worcester
Worcester Technology College

LONDON

- 4 Watford
Watford KSA
- 5 Langley
Langley College



End-point Assessment

READINESS FOR EPA

Functional Skills

English and maths Functional Skills must be achieved at Level 1 and attempted at Level 2 if not already achieved.

Gateway Discussion

Lifetime, learner and employer have a gateway conversation meeting to agree that the learner is ready for EPA to begin

Planning Meeting

Planning meeting scheduled with End-point Assessor, learner and employer.

All assessment activities must be completed within four months.

EPA

On Demand Test

On screen 75 minutes, 50 questions multiple choice test.

Practical Assessment

A three-hour practical observation conducted at their local Chef Academy.

Professional Discussion

A 60-minute structured discussion between the apprentice and their independent End-point Assessor conducted in a controlled environment which incorporates the Portfolio of Evidence

Portfolio of Evidence

20 pieces of evidence collected throughout the programme.

ON-PROGRAMME LEARNING	GATEWAY	PLANNING MEETING	ON-DEMAND TEST	PRACTICAL ASSESSMENT	PROFESSIONAL DISCUSSION	GRADING AND DETERMINATION	ESFA CERTIFICATION
Minimum 12 months on-programme learning	REQUIREMENT FOR GATEWAY Level 1 Functional Skills in English and Maths	Planning meeting with the apprentice, training provider, employer and End-point Assessor	75 minute online test	3 hour observation	60 minute discussion with the apprentice and End-point Assessor including Portfolio of Evidence	Grading: Distinction, Pass, Fail	



Masterclass Months 1-12

Bread & dough

The first month of the masterclasses will give apprentices a base knowledge of a variety of different breads and doughs. They will learn about the proving of yeast dough and enriched dough. They will use a variety of preparation methods including the kneading of dough. We will look at making bread doughs using just a handful of ingredients and discuss how to create the light, bubbly texture in a good loaf of bread, which we will then serve using different toppings and fillings. The learners will also produce a range of dishes to accompany each dough.

Pasta & vegetable protein

The second month will introduce pasta & vegetable protein, with apprentices learning how to make a pasta dough from scratch. They will learn about resting the dough, rolling, shaping, filling, and cooking pasta. They will use tofu and Quorn, incorporating these into finished dishes. Some of the cookery methods will include boiling, stewing, sautéing. They will learn about washing and straining of tofu, the reasons, and the results.

Poultry

In this month apprentices will tackle breaking down a whole chicken by boning. They will focus on ensuring minimal meat is left on the carcass, together with a discussion about how the demand and quality of poultry in the UK has changed over the years. Apprentices will prepare a chicken stock, learning about skimming, aromatics. They will then stuff, coat, tenderise, marinade poultry for a range of dishes.

Game & offal

This month will see the apprentices' introduction to game and offal, looking at rabbit as a furred game. In addition to game, we will cover offal, utilising ox cheek, chicken livers, lambs' liver, giving the apprentices an in-depth view of game and offal and understand the differences between this food group and meat.

Miscellaneous

In this month we will look at poultry again, this time focussing on duck and how to cook the breasts, showing apprentices how to render fat to get crispy skin. In addition, apprentices will produce a fish pie from scratch, they will also make a broth to add to their soup range.

Hot & cold desserts

In this month apprentices will have an opportunity to produce a wide range of hot and cold desserts. They will learn how to make a sponge, learn about aeration, folding, weighing, measuring. They will learn about a sweet liaison. They will produce a baked egg dish, biscuits, crème Anglaise.

Fish & shellfish

The focus of this month is for the apprentices to prepare a whole round fish, flat fish, oily fish, using filleting, skinning, and pin-boning techniques. They will learn how to make a fish stock. They will also prepare prawns by shelling, de-veining and washing, also mussels by washing de-bearding and steaming them open. They will learn to cut, trim, skin, coat, and cook using different cook methods.

Meat

The fifth month will look at meat, using a whole breast of lamb and a bone in loin of pork, both of which are served with a reduction-based sauce. They will learn how to bone out the lamb and pork. Apprentices will also have chance to cut their own loin steaks, cut pork for stir fry, bone, stuff, roll and tie their own lamb breast.

Pastry

This month the apprentices will look at pastry. Apprentices will also have chance to produce a range of pastry from scratch and consider the differences to shop-bought convenience pastry, then use the different pastries for a range of dishes. We will use different preparation methods as well as different cook methods.

Re-Endorse skills

This masterclass will involve producing dishes using knowledge and skills which the apprentices have learnt across their previous masterclasses.

Mocks

In this month we fully brief apprentices on what will be expected of them for their practical assessment element of the EPA. Apprentices will be taken through the required paperwork as well as being given the opportunity to complete dishes which may be selected for their assessment. Feedback and advice will be provided during this session by the Culinary Tutor.

Mocks

Following on from the previous month, this month will allow apprentices to complete a second mock session ahead of EPA. This time there will also be a representative from Lifetime on site to simulate the environment when there is an End-Point Assessor observing, as there would be with the formal Practical Assessment element. As always, the apprentice will be provided with feedback and advice, together with the opportunity to ask any question they may have in preparation in for EPA.

Chefs' Academy Commis Chef Level 2

This apprenticeship provides a great training opportunity for team members working within the hospitality/culinary sector.

On completion of this standard, learners will demonstrate a range of preparation, cooking and finishing methods under supervision, using a wide variety of fresh produce across each food section.



KEY RESPONSIBILITIES MAY INCLUDE

- Applying correct preparation and selection methods when using meat, poultry, fish and vegetables
- Maintaining a clean and hygienic kitchen environment
- Recognising risks in the working environment
- Developing good working relationships with the team and colleagues

BENEFITS OF THE APPRENTICESHIP

- Establishing effective communication skills to work within a team
- Learning how to confidently undertake tasks and manage time in a challenging, time sensitive environment
- Developing new skills and knowledge of basic food preparation, cooking taste, allergens, diet and nutrition
- Gaining the knowledge to progress to a Chef de Partie or Senior Chef role

PROGRAMME LENGTH

12 months (on average) + 3 months End-point Assessment

MASTERCLASSES

During each of the masterclasses learners will gain practical skills and knowledge, working with fresh ingredients throughout. In addition, they will also gain an understanding of food safety legislation, personal hygiene and behaviour, cross contamination, the main allergen and intolerance contaminations, health and safety, and the importance of team work and communication within the team.

The masterclasses will also cover various knife skills using a variety of food preparation including traditional cuts.

Functional skills will be incorporated throughout the training days. Maths is used to calculate ratios for recipes, weighing ingredients, preparation and cooking times; wastage and yield of ingredients and understanding the financial impact of these on a business. English through reading recipes, writing notes and clear communication methods.

APPRENTICESHIP

- A mixture of face-to-face and remote meetings
- 24 hour access to course learning materials
- Practice and Mock Assessments
- Obtain Functional Skills in English and maths if required
- In-depth reviews every 12 weeks with Learner, Lifetime Learning Coach and Line Manager



Vegetable Protein

Vegetable protein is a supplement replacement for meat and is growing more popular with vegetarian and vegans. This masterclass will teach the skills required when working with vegetable protein such as tofu, soya and quorn. Perfecting technical skills such as how to prepare and cook protein dishes including washing, stewing, straining, deep frying, baking and boiling. This will enhance learner's knowledge to keep up to date with current trends to meet the needs and expectations of your customer's lifestyle choices.

Example dishes could include Quorn Ragout, Creamy Tofu, Mushroom Pasta.

To stretch and challenge, the apprentice will combine vegetable protein with convenience pasta, making fresh flat pasta, make a filling for the filled pasta, make a vegetable ragout with fresh tomatoes, make a roux and bechamel sauce.



Game

Game can be defined as animals or birds that are hunted for food. In this masterclass we will look at the seasonality and different types of Game including the categories of furred and feathered. The technical skills that are required when preparing and cooking Game may include checking the cavity, seasoning, cutting and trussing, sealing, sautéing, roasting, frying and stewing.

Example dishes could be Rabbit Faggots.

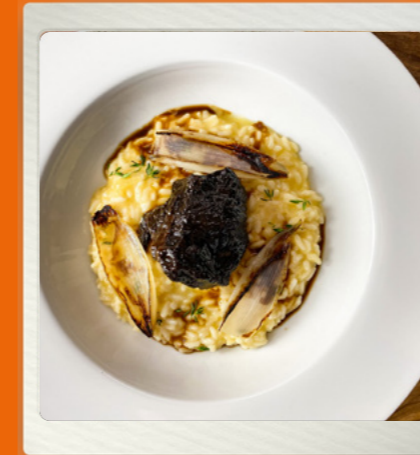


Offal

Offal is described as different types of edible internal organs that can be used from animals such as liver, kidney, sweetbreads and cheek. In this masterclass the technical skills required for the preparing offal include cutting and slicing, marinating, seasoning, coating, skinning, trimming, blending and mincing. You will also learn a variety of different cooking methods including poaching, sautéing, bain marie, baking and shallow frying.

Example dishes could be Braised Ox Cheek and Chicken Liver Risotto.

To stretch and challenge, the apprentice will make risotto from scratch, celeriac puree, braise ox cheek, make pomme puree as well as poach and braise elements of the dish.



Cakes, Sponges, Biscuits and Scones

Cakes, sponges, biscuits and scones can be made in a range of types, textures, flavours, shapes, sizes and fillings. This masterclass will teach the apprentice technical skills for making a variety of products using different preparation methods such as creaming, beating, whisking, folding, rubbing in, piping, shaping, filling, rolling and kneading. The apprentice will also learn techniques and styles for cooking and finishing a variety of cakes, sponges, biscuits and scones including baking, spreading, trimming and dusting. These could be served as individual components or combined and served in an afternoon tea concept.

Example dishes could include Creme Brulee, Shortbread Biscuit, Apple Sponge Pudding (Eve's Pudding).

To stretch and challenge, the apprentice will make shortbread biscuits from scratch and apple Eves pudding with a crème Anglaise.



Fish and Shellfish

This masterclass will include technical skills required for the preparation, cooking and finishing for different categories of fish, includes white flat (plaice), white round (cod) and oily (salmon and tuna). Techniques will include filleting, pin boning, skinning, trimming and coating. Cooking methods include shallow frying, deep frying, grilling, poaching and stewing.

Shellfish are split into two categories. Crustaceans are a shell fish with a hard exterior shell with legs and sometimes claws. These include crabs, prawns, and shrimps. Molluscs are soft bodied and contained in a hard shell also known as bi-valves. They have no head and are encased in a double hinged shell to allow it to open and close. These include the clams, oysters, mussels, scallops. The technical skills required in this masterclass include cleaning, shelling, washing and cutting. Cooking methods can include boiling, frying and steaming.

Example dishes could include Mackerel Fishcake with Hot Tartare Sauce, Breaded Goujons of Fish and Mussels.

To stretch and challenge, the apprentice will make a butter sauce, emulsified sauce, make a fishcake from scratch including shaping and pane, pan fry plaice, make a beurre noisette, deep fry breaded fish, combine fish with pomme puree and bake fish in parchment paper.

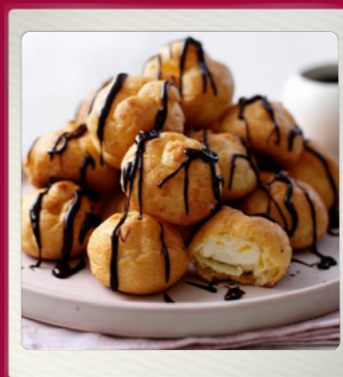


Hot and Cold Desserts

This dessert masterclass will teach different technical skills for making desserts including sponge, mousse, egg, batter and fruit based desserts. The skills being used when preparing these dishes include mixing, creaming, moulding, folding, portioning, chilling and adding additional flavours. You will also learn different techniques and styles for cooking and finishing dishes such as baking, poaching, frying, glazing and garnishing.

Example dishes could include Chocolate Tart with Fruit Compote, Profiteroles and Rice Pudding with Baked Fruits.

To stretch and challenge, the apprentice will simmer rice, bake fruits, make sweet pastry and a chocolate tart



WHERE CAN I FIND OUT MORE INFORMATION?

You can find out more information by speaking to your Kitchen Capability Partner, or emailing terri.tipping@mbplc.com

WHAT ARE THE ENTRY REQUIREMENTS?

To be eligible for this programme, you must:

- Have been working within an MAB business for a minimum of 4 months
- Not have an active disciplinary
- Be working a minimum of 16 hours per week (however given the delivery of this apprenticeship programme, you ideally need to be working approx. 30 hours per week to cover the requirements of the qualification and workload)
- Be a resident in the UK for the last 3 years and have the right to work in the UK.
- Not be in any form of education or hold any other L2 culinary qualification or above.

As long as you are keen to learn, and able to attend your closest academy for your training days each month you'll be a great fit for Chefs' Academy

HOW DO I APPLY?

You can apply by clicking on the link below

[Register your interest](#)



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Lifetime Training

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