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Chef | ACADEMY
by lifetime



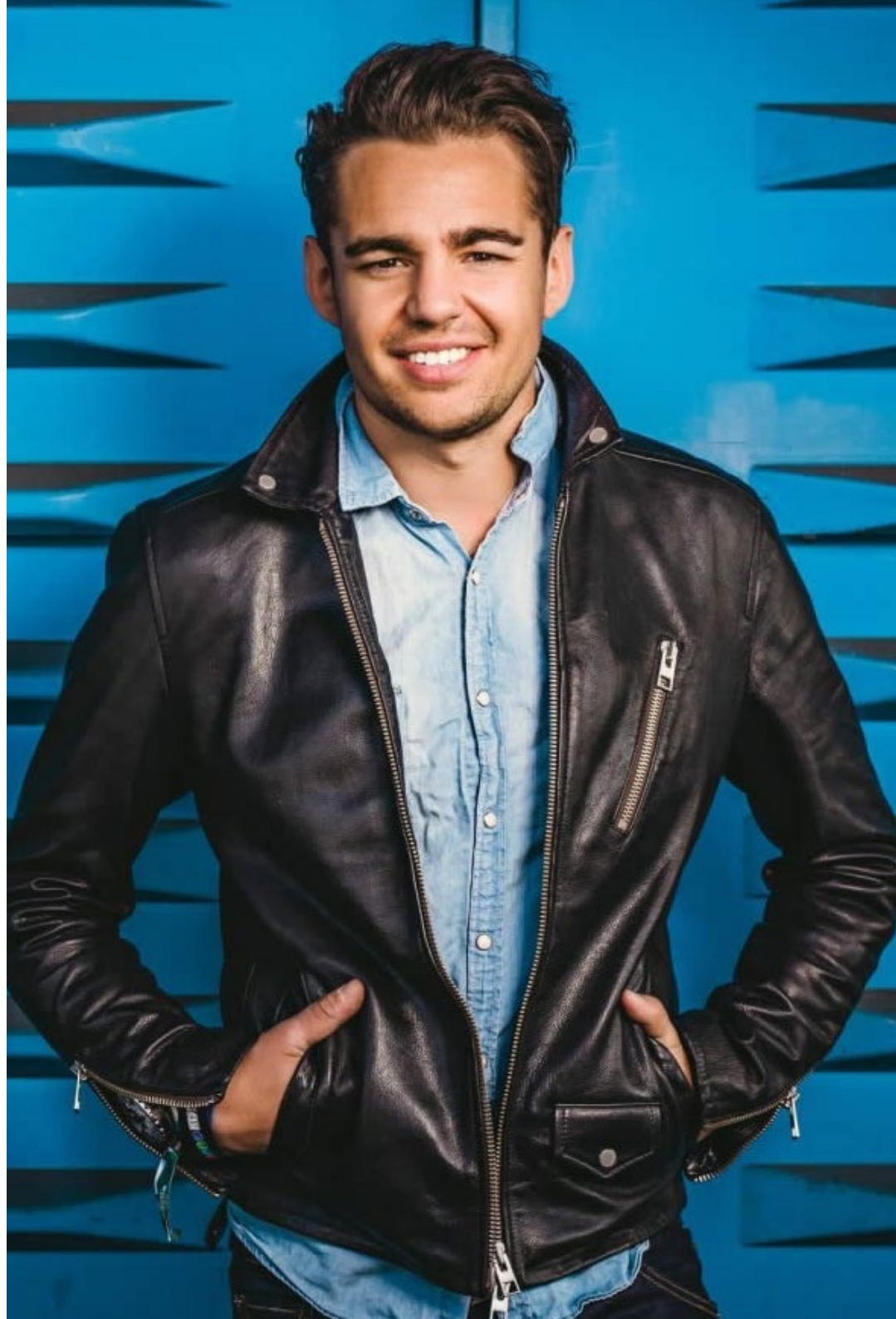
MARSTON'S

Lifetime Training Chef Academy

Lifetime Training's Chef 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 Coaches with years of sector and industry experience.

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

Supported by professional chef and TV presenter Joe Hurd, learners will master the finer points of the Apprenticeship Standards through practical application of the knowledge found throughout their training programme.



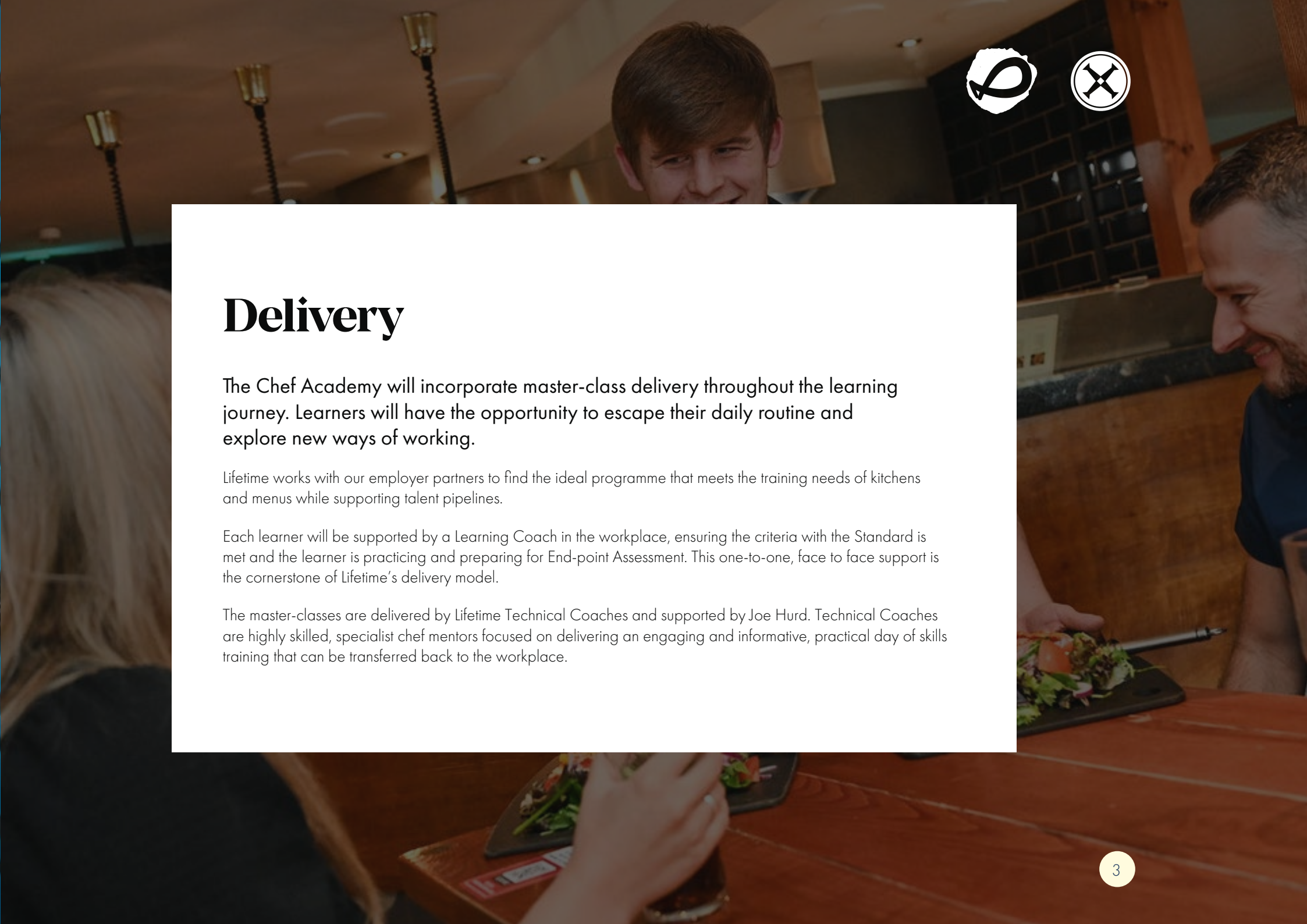
Delivery

The Chef Academy will incorporate master-class delivery throughout the learning journey. Learners will have the opportunity to escape their daily routine and explore new ways of working.

Lifetime works with our employer partners to find the ideal programme that meets the training needs of kitchens and menus while supporting talent pipelines.

Each learner will be supported by a Learning Coach in the workplace, ensuring the criteria with 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 Lifetime's delivery model.

The master-classes are delivered by Lifetime Technical Coaches and supported by Joe Hurd. Technical Coaches are highly skilled, specialist chef mentors focused on delivering an engaging and informative, practical day of skills training that can be transferred back to the workplace.



Cohorts and Venues

Lifetime have a selection of Chef Academy training kitchens and classroom delivery suites throughout the country.

Once signed up, your Learning Coach will discuss with you and your manager your availability to be booked onto these sessions, and factor this into your learning journey.

Open master-classes will be available on a first-come, first served booking basis until the maximum attendance is reached.



Basingstoke Newlyn Farm



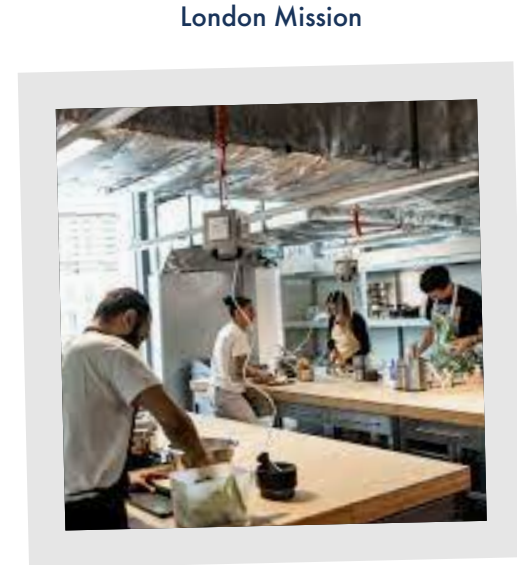
Birmingham Becketts Farm



Braxted Colchester



Leeds Cookery School



London Mission



Manchester Didsbury

About the Coaches

Lifetime's Chef Academy master-classes were written and designed by Lifetime's qualified and experienced Hospitality Curriculum Development Team.



OLIVIER PONSEN

Olivier is a fully qualified French chef who trained and worked in France before making the decision to move to the UK. A highly experienced professional with considerable achievements and background knowledge of the catering industry, Olivier has specific expertise in catering management, team training and creative menu planning with a thorough understanding of costing and financial planning.

Olivier completed his training at the well renowned L'ecole Hoteliere D'etiolles Château Des Coudraies, and achieving his CAP and Brevet professionnel, working in high profile restaurants in France before completing his compulsory 'Service Militaire' at L'ecole militaire in Paris within the Navy Department, private dining for the top Mess des Officiers.

His first UK experience was at Grosvenor House, 90 Park Lane at the former Michelin Star Chez Nico led by Nico Ladenis. Olivier then had the opportunity to gain further skills and knowledge at the only four-star hotel in Winchester, The Wessex Hotel.

Olivier's passion for gastronomy and eagerness to learn led to a fantastic opportunity at Raymond Blanc's two Michelin Star le Manoir aux quat'saisons under the instruction of Head Chef, Jonathan Wright.

Olivier had a further opportunity to work at Marco Pierre White's the Oak Room, one of the only three Michelin Star Restaurants in London where Marco Pierre White was established. Working with his head chef, Robert Reid, Olivier was able to work in sections and follow the strict menu specifications.

Olivier has also competed in Le Salon Culinaire International De Londres 'Hotelympia' in the international hospitality exhibition. He also won the South of England Catering Festival- Salon Culinaire, England finals for a place in 'Le Salon Culinaire International de Londres', exhibiting 'A show platter of meat'.



JOE HURD

Born in Hull with Italian roots, Joe Hurd is a chef, writer and presenter. Recognisable from BBC's Saturday Kitchen, ITV's The Munchbox, The Travel Channel and Discovery, Joe trained at L'Anima under Francesco Mazzei for two years following four years of study at The University of Leeds that centred around food in the medieval Italian hospital.

He was a founding member of studentcooking.tv while at university where he oversaw the development of student facing recipes and video content to over 80 leading UK universities. While at L'Anima, Joe split his time in the kitchen and working for Betty TV, where he was employed as a researcher for Heston's Great British Feasts, before becoming the presenter on ITV's primetime Saturday morning show "The Munchbox".

Since then Joe has gone on to make regular appearances on BBC 1's Saturday Kitchen, The Saturday Show (C5) Travel Channel and Discovery Channel. In addition to this he makes frequent appearances at The BBC Good Food Show, Jimmy's Farm Festival, Carfest, Aldeburgh Festival, Welcome Italia, BellaVita, On Black Heath, The W.I Show, European Pasta and Pizza Show and Skills for Chefs. He has worked across radio and in print having several articles and recipes published in Delicious Magazine, The Daily Mail, The Express, Olive and The Radio Times.

During this Joe still makes time for the kitchen. He has worked at a number of restaurants in the city including The Royal Exchange, New Street Grill, Little Sardegna and stages with Claude Bosi,

Marcello Gusai and Bruno Loubet. Joe is a member of the Craft Guild of Chefs and a judge for the Young Restaurant Team of The Year, Pizza and Pasta Awards and the National Pizza Awards. Joe works extensively with the UK college network, regularly visiting FE institutes to run guest chef nights and lecture on the principles and techniques of Italian food. In addition to this Joe has run several successful supper clubs with John Gay (Exec Chef of Erpingham House) and currently The He-Man's Hob Cooking Club in Borough Market.

Commercially Joe works as a development chef and brand ambassador for some of the biggest global Italian brands. This includes and has included; Birra Moretti, Menabrea, Galbani, Crosta and Mollica, Surgital, Delitalia, Mollino Quaglia, Torpedino and The Italian Chamber of Commerce. His role in these various organisations has varied from writing recipes, working with chefs to develop new products to appearing in adverts both on print and television.

Joe works with the Royal Children's Society and CALM.



ENRICHMENT CLASSES

In an effort to stretch and challenge learner's day to day programme of learning, Lifetime will encourage learners, with the support of their employer and manager, to attend two Enrichment Classes during the course of their apprenticeship.

Lifetime have organised two types of Enrichment Classes for learners to select one of each with venues and dates available throughout the country.

Including:

Billingsgate Market – London

A chance to complete our fish and shell fish masterclasses at the world famous Billingsgate fish market in their very own teaching kitchen.

Perrys of Eccleshall – Stafford

A chance to complete our meat masterclass with one of the the UK's master butchers at the world famous Butchery and Abattoir, learning about all things meat while cooking with ingredients with less than 5 food miles.

Mission Kitchen – London

A chance to cook our plant based masterclass at Mission Kitchen located in the famous New Covent Garden fruit, flower and vegetable market in the heart of London.

Lifetime Chef Academy Venues

Lifetime 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 Leeds
- 2 Manchester

MIDLANDS

- 3 Birmingham

SOUTH

- 4 Basingstoke
- 5 Colchester

LONDON

- 6 London

Other venues available on request



Production Chef Level 2

The Production Chef Level 2 apprenticeship provides a chef the opportunity to grow and cultivate their skills within a challenging kitchen.

On completion of this standard, learners will be able to demonstrate a wide range of skills and techniques when producing dishes and recipe specifications. Suitable for a chef who works as part of a team to produce high volumes of food, using a standardised menu and not always cooking from scratch.

Production Chefs work as part of a team in time-bound and often challenging kitchen environments, for example: schools, hospitals, Armed Forces, care homes and high street casual dining or pub kitchens. They report to the Senior Production Chef or appropriate line manager. Production Chefs are likely to work with centrally developed standardised recipes and menus, producing food often in high volumes. They apply highly methodical organisational skills, energy, accuracy, attention to detail and are mindful of the importance of sustainability and protecting the environment.

KEY RESPONSIBILITIES MAY INCLUDE

- Adapting dishes to meet special dietary requirements
- Maintaining excellent standards of personal, food and kitchen hygiene
- Recognising any health and safety risks within the working environment
- Creating strong working relationships with colleagues

BENEFITS OF THE APPRENTICESHIP

- Ability to check, prepare, assemble, cook and present food to a high standard
- Understand the effect and principles of ethical and sustainable resourcing within the hospitality industry
- Develop the confidence to manage multiple tasks within a time sensitive environment
- Capable of combining different nutrient groups to produce a well-balanced meal

PROGRAMME LENGTH

13 months (on average) + End-point Assessment

MASTER-CLASSES

During each of the master-classes learners gain an understanding of food safety legislation, personal hygiene and behaviour, cross contamination, the main allergen and intolerance contaminations, dietary and nutrition, health and safety, and the importance of team work and communication.

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.

MASTER-CLASS TOPICS INCLUDE

- Meat and Poultry
- Fish and Shellfish
- Vegetarian
- Pastry, Cakes, Sponges and Desserts



FISH AND SHELLFISH

Fish and Shellfish can be broken down into various categories. It is important to understand what the different categories are and how these can be used within the recipes and dishes produced in the kitchen environment. There are three main categories for fish; White Round, White Flat and Round Oily. Shellfish are broken down into two basic areas; Crustaceans and Molluscs.

This master-class will include technical skills required for the preparation, cooking and finishing for different categories of fish and shellfish, including white round (cod), oily (mackerel, salmon) and shellfish (mussels, prawns and scallops). A variation of technical skills for preparation including filleting, pin boning, skinning, trimming, coating, cleaning, shelling, washing and cutting. Cooking methods include shallow frying, deep frying, grilling and baking.

Example dishes include Fish and Shellfish Pie, Fresh Battered Cod, Fish Cakes and Seafood Risotto.

To stretch and challenge learners will also be making emulsion sauces such as fresh Mayonnaise and Tartare Sauce, Pickling Vegetables and making a fresh Veloute.



VEGETARIAN AND VEGANS

Whether through dietary, medical, health or lifestyle choice, Vegetarians and Vegans are becoming more popular, and it is important to have a good understanding of the different types of meals and produce available. Vegetable protein is a supplement replacement for meat and is growing more popular with vegetarians and vegans.

In this master-class learners will review the different types of vegetable protein including Quorn, Tofu and Soya. The different preparation and cooking methods for these vegetable proteins can produce a variety of dishes to enhance and support each individual customer requirement.

Example dishes may include Tofu Katsu Curry, Crustless Quiche and Hot and Sour Oriental Soup.

To stretch and challenge learners also be making fresh Bread Rolls and Naan Breads, Sauces, Soups and learning some classical vegetable cuts.



MEAT AND POULTRY

Meat and Poultry are good sources of protein. It is essential that the apprentice understands the different joints of meat and where they come from on the animal and how the different joints need to be prepared and cooked.

This master-class will take the apprentice through different joints of meat and poultry and how to prepare these correctly by slicing, dicing, trimming and using a variety of cooking methods. These will include steaming, stewing, shallow frying and baking, combining these with different starch, vegetable and sauce elements to make a selection of basic main courses.

Example dishes may include Steak and Ale Suet Pudding, Stuffed Chicken Supreme, Navarin of Lamb.

To stretch and challenge the apprentice in this masterclass they will also be making fresh Béarnaise Sauce, Suet Pastry and Sauces.



PASTRY, DESSERTS, CAKES AND SPONGES

Pastry has many different uses from savoury to sweet products. Pastry is made up of proportions of flour, fat and liquid and the amount used determines the best use of the pastry. The different types of pastry covered in this master-class include choux and sweet pastry. The learner will also make basic hot and cold desserts using preparation methods such as weighing and measuring, creaming, rolling, cutting, shaping, lining and glazing. Learners use a variety of cooking and finishing methods including steaming, baking, dusting, dredging, filling and glazing.

Example dishes may include Steamed Sponge Pudding, Fruit Tartlets, Lemon Tarts, Scones and Eclairs.

To stretch and challenge the apprentice in this masterclass they will also be making fresh Crème Patissiere, Sauce Anglaise and Pastry.



End-point Assessment

READINESS FOR EPA

FUNCTIONAL SKILLS – English and maths Functional Skills must be achieved at Level 1

GATEWAY DISCUSSION – Training provider, learner and employer have a face to face 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 three months.

ON-PROGRAMME LEARNING	GATEWAY	PLANNING MEETING	ON-DEMAND TEST	PRACTICAL OBSERVATION	PROFESSIONAL DISCUSSION	GRADING AND DETERMINATION	EPA CERTIFICATION
Minimum 13 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	60 minute online test	2 hour workplace observation	40 minute discussion with the apprentice and End-point Assessor	Grading: Distinction Pass Fail	

EPA

ON DEMAND TEST – On screen 60 minutes, multiple choice test.

PRACTICAL OBSERVATION – A two-hour practical observation with verbal questioning when the learner will be working in their normal place of work.

PROFESSIONAL DISCUSSION – A 40-minute structured discussion between the apprentice and their independent End-point Assessor conducted in a controlled environment.

All information in line with Institute for Apprenticeships and Technical Education Guidance at time of printing.



What Happens Next?

To see the Chef Academy in action and gain some more insight please scan the following QR code. Or go to: vimeo.com/708573284



Marston's are considered in Top 100 Best Companies that offer apprenticeships. To see what Marston's apprentices think of Marston's apprenticeship scheme as a whole please scan the following QR code or visit vimeo.com/740777776

If the Chef Academy is something you are interested in proceeding with then please scan the following QR code or visit <https://partners.lifetimetraining.co.uk/marstons/> to register your interest. Alternatively if you have any questions please email marstons@lifetimetraining.co.uk where they will be able to assist you further.



If you don't currently work for Marston's and have liked what you have seen then scan the following QR code or visit the link to browse for apprenticeship vacancies in your area, register your interest in a career with Marstons and find out more information about the company as a whole lifetimetraining.co.uk/personal/apprenticeship-vacancies/marstons





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