



**TRAFFORD &
STOCKPORT**
COLLEGE GROUP

HOSPITALITY APPRENTICESHIPS

**BUILD A STRONGER KITCHEN TEAM WITH
HOSPITALITY APPRENTICESHIPS**

HERE TO HELP YOU:

- ▶ Recruit and train the next generation of chefs
- ▶ Develop confident, job-ready kitchen professionals
- ▶ Strengthen and retain your kitchen team
- ▶ Build clear progression pathways for your team

Recruit

Retain

Reskill

Grow

BOOSTING YOUR BUSINESS, TOGETHER.

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SUPPORTING YOU TO BUILD A STRONG KITCHEN TEAM

At Trafford & Stockport College Group, we believe a talented workforce is the key to success. Apprenticeships are a brilliant way to shape the future of your workforce – and a smart, practical way to grow your business.

The hospitality sector relies on skilled kitchen teams who can deliver high-quality food safely, consistently and efficiently. Our chef apprenticeship pathways combine real workplace experience with expert training, helping apprentices develop the technical, professional and commercial skills they need to succeed in a modern hospitality environment.

From entry-level kitchen roles through to senior and specialist positions, our programmes support progression at every stage.

A TRUSTED LOCAL PARTNER

We don't just deliver apprenticeships – we form partnerships.

We work with hundreds of businesses across Greater Manchester and beyond. Our expert team works closely with you to understand your goals, identify skills gaps, and design training that works for your business.

Let's build the skills your organisation needs – today and tomorrow.



86% of employers said that apprentices helped to develop relevant skills of their businesses.





Developing skills that work in the real world

Our apprentices don't just learn how to cook. They develop the professional, commercial and teamwork skills needed to work effectively in a modern hospitality environment – from understanding portion control and costing to reducing waste, managing dietary requirements and delivering consistently high standards.

WHY CHOOSE US?



Industry-experienced tutors and assessors

Our apprenticeship team brings significant industry experience, helping learners develop the knowledge and skills needed in modern healthcare settings.



State-of-the-art kitchens

Learners train in professional kitchen spaces that mirror contemporary industry settings, developing practical skills in realistic, fast-paced environments.



Flexible training

We blend workplace learning with college-based delivery, helping apprentices apply their learning directly to their role while meeting the needs of your business.



Tailored employer support

From recruitment services to ongoing apprentice support, we work in partnership with employers every step of the way.



Real-world skills

From food preparation and cooking techniques to food safety, allergens, nutrition, stock control, waste reduction and commercial awareness, apprentices develop the skills needed to contribute confidently to a professional kitchen.

BENEFITS FOR EMPLOYERS

Build a stronger kitchen team

Develop apprentices to meet your standards, with the practical skills and professional behaviours your kitchen needs.

Create a talent pipeline

Develop your own future workforce and build clear progression routes from entry-level roles to senior kitchen positions.

Improve retention and progression

Invest in your people and give them opportunities to develop, progress and build a career with you.

Develop future kitchen leaders

Build leadership capability within your team, supporting succession planning and future management roles.

A cost-effective way to develop your workforce

Use apprenticeship funding to develop skills within your business while apprentices gain nationally recognised qualifications and valuable workplace experience.

Develop the chefs your business needs – and give them a reason to stay.



APPRENTICESHIP PATHWAYS

Chef Apprenticeship Pathways

LEVEL 2

► Commis Chef

Duration: **12 months practical leaning (+ 3 months EPA)**

Delivery: **Day release**

The Commis Chef apprenticeship is an ideal entry point into the hospitality industry. Apprentices develop core culinary skills while working in professional kitchens under supervision.

They develop practical expertise in food preparation, cooking techniques, portion control and the use of industry-standard equipment, alongside essential knowledge of food safety, allergens, stock control and professional standards.

Apprentices also gain experience across a wide range of ingredients and dishes, while developing teamwork, communication and commercial awareness.

► Production Chef

Duration: **12 months practical leaning (+ 3 months EPA)**

Delivery: **Workplace-based with monthly assessor visits**

The Production Chef apprenticeship is designed for kitchen environments where consistency, speed and volume are essential.

Apprentices develop the skills to prepare, cook and present food to organisational standards, while understanding nutrition, dietary and allergenic requirements, food safety and relevant legislation.

They also develop communication and teamwork skills, learning how to contribute effectively to a high-quality service.

APPRENTICESHIP SERVICE

Our Apprenticeship Service helps employers attract, recruit and develop the talent they need to grow their business. We work closely with you to promote apprenticeship vacancies, identify suitable candidates and support the recruitment process from start to finish. Alongside recruitment support, we provide expert guidance on apprenticeship funding, training and workforce development, helping you build a skilled, productive workforce for the future.

LEVEL 3

► Senior Production Chef

Duration: **12 months practical leaning (+ 3 months EPA)**

Delivery: **Workplace-based with monthly assessor visits**

The Senior Production Chef apprenticeship builds on the skills of a Production Chef, developing the knowledge, behaviours and leadership skills needed to lead high-performing kitchen operations.

Apprentices develop expertise in supervising teams, maintaining consistent quality, managing stock and equipment, meeting food safety requirements and supporting efficient day-to-day operations.

They also build commercial awareness around cost control, waste reduction, technology and risk, helping them contribute to wider business performance.

► Chef de Partie

Duration: **18 months practical leaning (+ 3 months EPA)**

Delivery: **Day release**

The Chef de Partie apprenticeship is designed for skilled chefs responsible for running a specific section of a professional kitchen.

Apprentices develop advanced culinary techniques, creativity and commercial awareness, while learning to maintain high standards of food safety, presentation and service under pressure.

They also develop leadership skills, coaching and motivating colleagues while contributing to menu development, cost control, waste reduction and efficient kitchen operations.

Senior Production Chef apprentices can progress into further Level 3 development, including Chef de Partie, or into kitchen management and supervisory roles.



WAYS YOU CAN WORK WITH US

There are lots of ways we can work together, and we will make it easy to get started.

OUR SERVICES

Developing Skills. Building Futures. Powering Your Workforce.

A strong workforce starts with the right skills. At TSCG, we work in partnership with employers to develop talent, strengthen teams, and support long term growth.

Recruit

Retain

Reskill

Grow

Here are just some of the services available to you...



Apprenticeships

Build talent that grows with your business.

- ▶ Support for levy and non levy employers
- ▶ Recruitment and candidate matching
- ▶ Clear progression pathways

Recruit

Reskill



Recruitment Solutions

Find the right people, ready to work.

- ▶ SWAPs: Sector based training plus guaranteed interviews
- ▶ Pre Employment Training: Job ready candidates delivered fast

Why it works:

- ▶ Reduce hiring time
- ▶ Lower recruitment costs
- ▶ Access motivated, prepared candidates

Recruit



Training Solutions

Boost productivity with skills that keep pace with change. Upskill your staff with tailored training and qualifications.

- ▶ Upskilling & reskilling
- ▶ Professional CPD
- ▶ Leadership and Management
- ▶ Digital, AI and Project Management
- ▶ Bespoke training for your business

Retain

Reskill



Higher Skills

Develop advanced expertise from within.

- ▶ Higher Apprenticeships
- ▶ HTQs aligned to employer needs
- ▶ Clear progression to higher education

Retain

Reskill



Innovation

Explore new ideas, new tools, new opportunities.

- ▶ Made Simple innovation workshops
- ▶ Digital adoption support
- ▶ Access to immersive environments like The CAVE

Grow



Investing in Future Skills

Shape tomorrow's workforce today.

- ▶ Work Experience programmes
- ▶ T Level industry placements (45+ days)
- ▶ Develop early talent pipelines
- ▶ Co-design a course so learners leave with the skills your industry needs
- ▶ Join an employer board or forum to help shape our offer and influence the future

Grow

HOW IT WORKS



Talk to our team

We understand your business, skills gaps and priorities.

Choose the right solution

From apprenticeships to bespoke programmes.

Recruit or upskill

We support interviews, onboarding and training readiness.

Ongoing support

Progress reviews, workplace visits, account management.



Speak to our
team today!

FUNDING MADE SIMPLE

We can help you access funding and minimise costs.

LEVY EMPLOYERS

- ▶ Use levy funds for apprenticeship training
- ▶ Transfer unused levy to SMEs
- ▶ Forecasting and support



NON-LEVY EMPLOYERS

- ▶ Pay just 5% (no contribution for 16-24-year-olds)
- ▶ Government funds 95%
- ▶ Additional incentives available



WHY IT MATTERS

- ▶ Reduce training costs
- ▶ Improve workforce retention
- ▶ Access specialist talent



Get in touch for funding and levy support.





**TRAFFORD &
STOCKPORT**
COLLEGE GROUP

READY TO STRENGTHEN YOUR WORKFORCE?

CONTACT OUR EMPLOYER PARTNERSHIP TEAM TODAY



employers@tscg.ac.uk



0161 296 5950



www.tscg.ac.uk/employers

**BOOK A
MEETING WITH
OUR TEAM**



**SUBMIT AN
ENQUIRY**



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