

# FEATURED APPRENTICE - HARRY SANDY

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## LEVEL 2 PRODUCTION CHEF

**Meet Harry Sandy,  
a Production Chef apprentice at  
West Suffolk NHS Foundation Trust.**

**What apprenticeship are you studying and what does the study involve?**

I am studying the Level 2 Production Chef apprenticeship.

**How did you get into your current career?**

I first started off as a pot washer at my local pub. I was there for about a year. Then I moved to another pub and worked there for just less than a year. From that I moved to the Chef side of the workforce, but then COVID-19 hit and so that stalled things on the cheffing side a bit. From there I moved to the NHS catering department. I didn't know I was going to be a chef until I got into working at the pub. From there my mum, who also works in the NHS within mental health services, encouraged me as did the NHS manager who saw that I done a few chef related duties.

**What's a typical day like?**

Timing is so key - in the sweet bay for example. The belt needs to run at 11.15 so we need the food ready on the belt at 11.00. I find it challenging when people sometimes criticise your food on an apprenticeship, you have to learn to take it on the chest!

**Do you have any further professional development activities/qualifications planned?**

Being qualified is the priority. I would like one day to be a manager or even work for myself! I am going to keep going, get my qualifications and see where it takes me.

**If you were to summarise the main skills/attributes or qualities for this role into 3 words, what would they be?**

My knife skills have improved hugely! My organisation skills have improved massively and I am able to hit my deadlines!



**HARRY SANDY**  
Production Chef apprentice

**[CLICK HERE TO LEARN MORE ABOUT THE LEVEL 2 PRODUCTION CHEF APPRENTICESHIP STANDARD.](https://haso.skillsforhealth.org.uk/)**