



For **new** or **existing** staff

Commis Chef Apprenticeship Level 2

Delivered by Gloucestershire College

This apprenticeship standard is a great route to working in a kitchen, as part of the hospitality industry which is one of the largest employment sectors in the UK. A Commis Chef prepares food and carries out basic cooking tasks whilst supervised by a senior chef, with great opportunities to learn a range of key culinary skills. This apprenticeship is suitable for individuals looking to start a career in the hospitality and catering industry, as well as those already in employment.

Delivery model and duration:

Training is delivered predominantly in the workplace, with monthly day release at either Cheltenham or Forest of Dean Campus. Additional masterclasses will also take place throughout the programme.

Duration: 18 months – up to 4 months for End Point Assessment

Ideal for:

- Commis Chef
- Chef
- Craft Chef – Fine Dining

The apprenticeship will cover the following core areas:

- Culinary skills
- Professional skills
- Food safety
- Business knowledge

Benefits to business

- Excellent opportunity to upskill existing and new staff with a broad range of culinary skills
- Staff will be competent, with knowledge of legislations required in a kitchen environment (HACCP)
- Develop a team to drive business forward in a competitive market
- Learning activities are aligned to support the learner for the End Point Assessment

Qualification:

BTEC Level 2 Diploma in Professional Cookery

» **Completers may want to progress to** Chef De Partie Standard (Professional Cookery Level 3)

Entry Criteria:

- GCSE grades A-D or 9-3 in English and maths, or Functional Skills at Level 1

Benefits for learners

- Enhance your culinary skills and gain a professional qualification
- Great scope for career progression and personal development
- Attend masterclasses in speciality areas such as game/butchery, fishmonger/smoking, pastry and patisserie
- Continued support from Gloucestershire College award winning Trainers



Why work with Gloucestershire College

We will work in partnership with you to help you achieve your business objectives by providing exceptional apprenticeship programmes, a comprehensive range of staff training and skills development courses and access to an unrivalled resource of motivated and work ready employees.

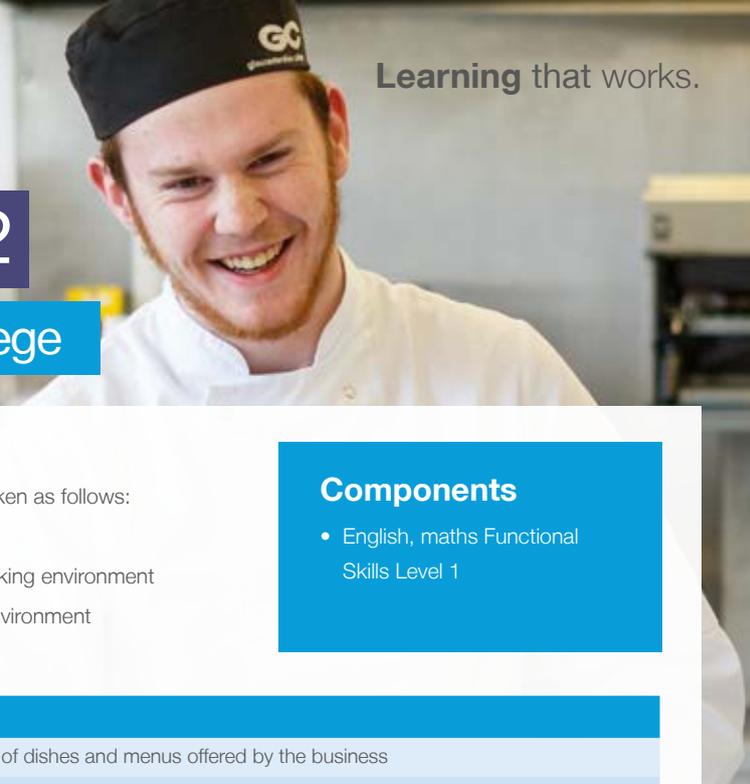
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End Point Assessment

The End Point Assessment will test the entire Standard, and be undertaken as follows:

On demand test: 90 minute on demand multiple choice test

Practical observation: 3 hour observation of the apprentice in the working environment

Culinary challenge observation: 2 hour observation in a controlled environment

Components

- English, maths Functional Skills Level 1

Area	Overview
Culinary	Identify the factors which influence the types of dishes and menus offered by the business
	Recognise how technology supports the development and production of dishes and menu items in own kitchen
	Recognise the importance of checking food stocks and keeping the storage areas in good order, know the procedures to carry out and how to deal with identified shortages and food close to expiry date
	Know how to undertake set up, preparation and cleaning tasks to standard whilst working in a challenging, time-bound environment
	Identify correct ingredients and portion sizes for each dish in line with recipe specifications
	Identify the principles of basic food preparation and cooking; taste; allergens; diet and nutrition
	Identify commonly used knives and kitchen equipment and their specific function
	Recognise and understand sources and quality points of common food groups and commodities
	Identify traditional cuts of; and basic preparation methods for, meat, poultry, fish and vegetables
Food Safety	Recognise the impact of seasonality on the availability, quality and price of ingredients
	Identify the personal hygiene standards, food safety practices and procedures required, understand the importance of following them and consequences of failing to meet them
People	Know how to store, prepare and cook ingredients to maintain quality, in line with food safety legislation
	Know how to communicate with colleagues and team members from a diverse range of backgrounds and cultures
Business	Recognise how all teams are dependent on each other and understand the importance of teamwork both back and front of house
	Understand the basic costing and yield of dishes and the meaning of gross profit
	Recognise potential risks in the working environment, how to address them and the potential consequences of those risks

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