

COMMIS CHEF APPRENTICESHIP LEVEL 2

EMPLOYER TRAINING & APPRENTICESHIPS

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 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 develop a career in the hospitality and catering industry, as well as those already in employment.

For new or existing staff

Qualification

Commis Chef Standard Level 2

Completers may want to progress to
L3 NVQ Diploma in Professional Cookery

Delivery model and duration:

Training is delivered predominantly on a one to one basis in the workplace.

Duration: 14 months plus 4 months for End Point Assessment

The apprenticeship will cover the following core areas:

- Culinary skills
- Food safety
- Professional skills
- Business knowledge
- Menu Compilation
- Costings

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

Entry Criteria:

- GCSEs in English and maths grade 9 - 1 or A - G (or Level 1 Functional Skills equivalent)

Benefits for learners:

- Enhance your culinary skills and gain a professional qualification
- Great scope for career progression and personal development

0345 155 2020

employer.training@gloscol.ac.uk gloscol.ac.uk/apprenticeships

COMMIS CHEF APPRENTICESHIP LEVEL 2

Components

English and Mathematics qualifications completed in line with the apprenticeship funding rules.

End Point Assessment

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

- 60 minute interview underpinned by a portfolio of evidence
- 180 minute simulated practical observation with questions

Occupational Duties

Work in a team to prepare food items from fresh in line with business standards and recipe specifications.

Work in a team to cook food items from fresh in line with business standards and recipe specifications.

Work in a team to finish dishes in line with business standards and recipe specifications.

Follow direction from a senior chef to support the production of on time, to order dishes from fresh.

Follow health and safety and food safety legislation.

Use and clean professional knives and other specialist manual and electric kitchen equipment, following safe handling procedures.

Adjust recipes to accommodate plant based gluten free, and individual dietary needs, including allergens.

Contribute to maintaining a hygienic and efficient working environment, including due diligence.

Receive, process, store and use fresh ingredients, and other consumables, in line with business requirements and customer demand.

Develop own skills and knowledge through training and experiences.

Follow sustainability best practice in relation to the use of resources including ingredients, energy and waste.

Observe equity, diversity, inclusion and wellbeing guidelines and contribute to a supportive, inclusive and motivational working environment.