

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.

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

Ideal for:

- Commis Chef
- Craft Chef – Fine Dining
- Chef

The apprenticeship will cover the following core areas:

- Culinary skills
- Food safety
- Professional skills
- 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

For new or existing staff

Qualification

Commis Chef Standard Level 2

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

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
- Continued support from Gloucestershire College award winning Trainers

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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
- Professional Discussion: 40 minute structured discussion focusing on extensive logs of recipes produced to demonstrate competence across the culinary range

Components

English, maths Functional
Skills Level 1

Area of knowledge Overview

Culinary	<ul style="list-style-type: none">• 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• Recognise the impact of seasonality on the availability, quality and price of ingredients.
Food Safety	<ul style="list-style-type: none">• Identify the personal hygiene standards, food safety practices and procedures required, understand the importance of following them and consequences of failing to meet them• Know how to store, prepare and cook ingredients to maintain quality, in line with food safety legislation
People	<ul style="list-style-type: none">• Know how to communicate with colleagues and team members from a diverse range of backgrounds and cultures• Recognise how all teams are dependent on each other and understand the importance of teamwork both back and front of house
Business	<ul style="list-style-type: none">• 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