

Commis Chef

Level 2

**EARN
WHILE
YOU
LEARN**

Duration: 12 months

Delivery Model: Day Release / At Workplace



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Overview

The Commis Chef is the first step at the start of a career in catering, the apprenticeship provides an understanding of how to carry out the key functions in every section of the kitchen.

working under a senior chef, you will develop your learning and skills on the job by experiencing working in each section of the kitchen. You'll learn the basics in a practical setting and put them to good use in a real-life kitchen.

Qualification Awarded

- Apprenticeship certificate
- Level 1 and/or Level 2 Maths and English (if applicable)

End Point Assessment Content

Observation with questions, interview regarding portfolio and multiple choice test.



← Scan to find out more!

Skills an apprentice will learn

- Principles of basic food preparation and cooking.
- Classic and contemporary preparation methods, including knife skills.
- Maintain excellent standards of personal, food and kitchen hygiene.
- Ensure compliance to procedures, menu specifications and recipes.
- Produce food to meet portion controls, and budgetary constraints.
- Adapt and produce dishes to meet special dietary, religious, and allergenic requirements.
- Use of specialist kitchen equipment.
- Communicate internally and externally with customers and colleagues.
- Commit to personal development activities.

Potential Progression Routes

- Level 3 Chef de Partie
- Level Senior Production Chef
- Level 4 Senior Culinary Chef