

Commis Chef

LEVEL
2

Level: 2

Duration: 12 months

Delivery Models: Day release, workplace

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.



Did you know?

After successfully completing the Apprenticeship, you will be qualified to build career as a Commis Chef, progressing to a role as a Chef de Partie, Sous Chef or Head Chef if desired.



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

Qualifications Awarded

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

End Point Assessment Content

Knowledge test, Practical Assessment with questions and professional discussion with portfolio.