

Commis Chef

Sector	Hospitality and Catering
Who is it for?	New recruits and existing staff
Start date	Flexible to suit employers
Level	2
Duration	12 months plus four months for end-point assessment
End-point assessment	Knowledge test, practical assessment with questions and professional discussion, underpinned by a portfolio of evidence
Qualification	Level 2 City & Guilds Commis Chef
Delivery model	Weekly college session

This standard aims to give the Apprentice the knowledge, skills and behaviours to successfully complete commis chef tasks and duties.

Day-to-day tasks may include preparing, cooking and finishing a range of food items whilst rotating around each section of the business and ensuring the quality of food meets requirements.

Typical job roles include:

Demi de partie

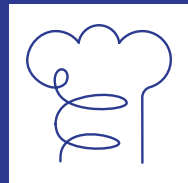
Chef de partie

Sous chef

Chef patron

Head chef

What your Apprentice will learn



Apprentices develop knowledge, skills and behaviours to be able to work effectively in their job role.

These form the Apprenticeship standard that has been developed and agreed with employers.

The knowledge, skills and behaviours that your Apprentice will learn include:

Knowledge

The importance of checking food, equipment, chemical and commodity stocks

Keeping the storage areas in good order

Know the procedures to carry out and how to deal with identified shortages

How to undertake set up, preparation and cleaning tasks

The principles of basic food preparation and cooking; taste, allergens (including intolerances), diet (including religious, cultural and medical) and nutrition

Skills

Storing and using food items and commodities

Using technology for the development and production of dishes and menu items

Applying correct preparation and selection methods when using fresh produce in dishes

Maintaining a clean and hygienic kitchen environment at all times

Using a range of craft preparation and basic cooking skills and techniques

Behaviours

Enthusiastic and committed to improving and developing skills

Food safety approach at all times

Shows accuracy and attention to detail

Works according to the values and culture of the organisation

Fair, consistent, reliable and respectful

Ethical practices




Commitment to safety

100%

pass rate at end-point assessment
in 2023/24 for this standard

Get in touch

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