



COMMIS CHEF

Level 2, Apprenticeship Standard

ELIGIBILITY/ENTRY REQUIREMENTS

- Aged 16+ years.
- Keen desire to work in fast paced industry.
- GCSEs grades 3 or above in English & maths or equivalent.

A Commis Chef is the most common starting position in many kitchens and in principal the most junior culinary role. A Commis Chef prepares food and carries out basic cooking tasks under the supervision of a more senior chef.

The primary objective of the commis chef is to learn and understand how to carry out the basic functions in every section of the kitchen. Therefore having the opportunity to experience, consider and value each section with a view to choosing an area where they feel most inspired. The learning journey of any chef will vary considerably from one individual to the next; however it is necessary to understand and have experience in the basics that this role provides in order to progress to any future senior chef role.

APPRENTICESHIP REQUIREMENTS

Working in a junior role in the kitchen to develop the skill to become a Professional Chef.



TYPICAL JOB ROLES IN THIS AREA INCLUDE:

Commis Chef.

PROGRESSION ROUTE:



Successful Apprentices will progress onto the level 3 Chef de Partie or Senior Production Chef.

KEY FACTS:

Delivery location	Stockport/Altrincham campus.
Typical duration	15 months.
Study mode/frequency	Day release one day per week at the Stockport/Altrincham College campus.
Apprenticeship Standard	Upon completion the student will receive a Level 2 Standard Commis Chef.
Knowledge and skills	<ul style="list-style-type: none">• Identify the principles of food preparation and cooking; taste; allergens; diet and nutrition.• Recognise and understand sources and quality points of common food groups and commodities.• Understand the principles of supply chain and waste management
Competency/skills or behaviours	Demonstrate a range of craft preparation and basic cooking skills and techniques to prepare, produce and present dishes and menu items in line with business requirements.
Functional Skills	Maths and English Level 1 or 2 if you haven't already achieved.
Assessment	The programme is assessed via online tests and the development of a portfolio of work-based assignments, culminating in an End Point Assessment process. A final synoptic project brings together all that has been learned on the programme. knowledge tests, culinary challenge, professional discussion.

For further information contact START on **0161 886 7461** or email **start@tcg.ac.uk**
Stockport, Trafford, Apprenticeship, Recruitment Team