

COMMIS CHEF

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 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.

Course Overview

The Hospitality Commis Chef, Level 2 (standard) will give apprentices the opportunity to develop the following skills, knowledge and behaviours:

- Culinary
- Food safety
- People
- Business

Course code
AS2 Hosp - CC

Award on successful completion
City and Guilds Level 2
Commis Chef

Study type
Day Release

Level
2

Start date
September

Duration
15 months

Fees
£8000 for levy payers, 5% contribution for non-levy payers £400

Location
Worcester Campus

Modules

- Principles of basic food preparation and cooking
- Food safety standards, practices and procedures, and personal hygiene standards
- Stock checks, stock control and waste management
- Setting up, preparing and cleaning their working environment
- Identifying commonly used knives and equipment and their specific uses
- Team working and developing working relationships

Entry requirements

Maths and English Grade 3 and above desirable.

End Point Assessment

The End Point Assessment (EPA) can only be triggered after 12 months of starting the apprenticeship and is dependent on when the employer and training provider decide the apprentice is ready. EPA is typically expected to conclude within 3 months. The EPA will include:

- 90-minute multiple choice
- 3-hour practical observation in the workplace
- 2-hour culinary challenge
- Professional discussion

What can I do next?

Progress to Chef De Partie or Hospitality Team Supervisor

Apply for jobs within restaurants, hotels, care homes/hospitals, military establishments and cruise ships.



