

HOSPITALITY COMMIS CHEF STANDARD

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

Skills:

- Identify the factors which influence the types of dishes and menus offered by the business
- Recognise how technology supports the development and production of dishes and menu items in own kitchen
- Recognise the importance of checking food stocks and keeping the storage areas in good order, know the procedures to carry out and how to deal with identified shortages and food close to expiry date

Course code
AS2 Hosp - CC

Award on successful completion
Commis chef level 2 standard

Study type
Day Release

Level
2

Start date
November 24

Duration
15/18 months

Fees
£9,000. Funded by government 16-21, 22+ 5% employer contribution unless levy

Location
Worcester Campus

- Know how to undertake set up, preparation and cleaning tasks to standard whilst working in a challenging, time- bound environment
- Identify correct ingredients and portion sizes for each dish in line with recipe specifications
- Identify the principles of basic food preparation and cooking; taste; allergens; diet and nutrition
- Identify commonly used knives and kitchen equipment and their specific function
- Know how to support team members when the need arises
- Understand how personal and team performance impact on the successful production of dishes and menu items
- Know how to communicate with colleagues and team members from a diverse range of backgrounds and culture
- Understand the basic costing and yield of dishes and the meaning of gross profit
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- Understand the principles of supply chain and waste management

Knowledge

- Contribute to reviewing and refreshing menus
- Use available technology in line with business procedures
- Check food stocks, report on shortages, prioritise food that is close to expiry and keep the storage areas in good order
- Work methodically to prioritise tasks
- Measure dish ingredients and portion sizes accurately
- 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
- Use correct knives and knife skills when preparing food and use the correct equipment when preparing, cooking and presenting food
- Correctly store and use food commodities when preparing dishes
- Apply correct preparation and selection methods when using meat, poultry, fish and vegetables in dishes
- Complete preparation and cooking tasks to a high standard, delivered on time and presented as described within the recipe specification
- Maintain a clean and hygienic kitchen environment at all times, complete kitchen documentation as required
- Store, prepare and cook ingredients correctly to deliver a quality product that is safe for the consumer
- Work effectively with others to ensure dishes produced are of high quality, delivered on time and to the standard required

Skills

- Contribute to reviewing and refreshing menus in line with business
- Use available technology in line with business procedures
- Check food stocks, report on shortages, prioritise food that is close to expiry
- Work methodically to prioritise tasks
- Measure dish ingredients and portion sizes accurately
- Demonstrate a range of craft preparation and basic cooking skills and techniques
- Use correct knives and knife skills when preparing food

APPRENTICESHIP STANDARDS

- Correctly store and use food commodities when preparing dishes
- Apply correct preparation and selection methods when using meat, poultry, fish and vegetables in dishes
- Complete preparation and cooking tasks to a high standard
- Maintain a clean and hygienic kitchen environment at all times, complete kitchen documentation as required
- Develop good working relationships across the team and with colleagues in other parts of the organisation

Behaviours

- Show enthusiasm for keeping up to date with business and industry trends
- Use technology and equipment in line with training
- Has the confidence to promptly deal with sub-standard ingredients, or those nearing their sell by date
- Pay attention to detail and work consistently to achieve standards
- Demonstrate care and attention when using knives and equipment
- Consistently use the correct volume and quality of commodities in each dish, maintaining attention to detail
- Utilise the correct cuts and preparation methods to produce high quality, technically sound dishes
- Has an appreciation of ingredients
- Demonstrate high personal hygiene standards
- Follow safe working practices when storing, preparing and cooking ingredients to maintain their quality and safety
- Take pride in own role through an enthusiastic and professional approach to tasks
- Listen to and respect other peoples' point of view and respond politely
- Welcome and act on feedback to improve personal methods of working
- Respond positively to instruction and be aware of team members who may need support to get menu items out on time without compromising quality
- Behave in a manner in line with the values and culture of the business
- Communicate and behave effectively to help team members achieve the best result for the customers and the business

To comply with funding rules apprentices will need to commit 20% of their agreed apprenticeship duration to learning which must be off-the-job.

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



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

Entry requirements

Maths and English Grade 3 and above desirable.

Methods of assessment

Exam, Mocks prior to End Point Assessment and End Point Assessment.

What can I do next?

Chef De Partie.