

Commis Chef (L2) Apprenticeship Standard

Level: 2

Type: Part Time, Apprenticeship

Start Date: Various - Various

Course Code: CF4ASCC2

Typical Duration: 1 Year(s)

Need to speak to us about a course?

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training@camre.ac.uk

Register Interest: www.camre.ac.uk/contact/register-your-interest/

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About the course

The Commis Chef Level 2 apprenticeship is for learners working in a wide range of Catering settings across the service and commercial sectors.

A commis chef is the most common starting position in many kitchens. A commis chef prepares food and carries out cooking tasks under the supervision of a more senior chef.

Apprentices will gain Knowledge, Skills and Behaviours in the following areas:

• Work in a team to prepare food items from fresh in line with business standards and recipe specifications.

• Work in a team to cook food items from fresh in line with business standards and recipe specifications.

• Work in a team to finish dishes in line with business standards and recipe specific

• Follow direction from a senior chef to support the production of on time, to order dishes from fresh.

• Follow health and safety and food safety legislation.

• Use and clean professional knives and other specialist manual and electric kitchen equipment, following safe handling procedures.

• Adjust recipes to accommodate plant based, gluten free, and individual dietary needs, including allergens

• Contribute to maintaining a hygienic and efficient working environment, including due diligence.

• Receive, process, store and use fresh ingredients, and other consumables, in line with business requirements and customer demand.

• Develop own skills and knowledge through training and experiences

• Follow sustainability best practice in relation to the use of resources including ingredients, energy, and waste.

• Observe equity, diversity, inclusion, and wellbeing guidelines, and contribute to a supportive, inclusive, and motivational working environment.

Progression and career opportunities
After completing the Commis Chef Apprenticeship Standard, learners may progress to advanced chef roles.

Further training opportunities include the Level 3Professional Cookery course.

Commis Chefs can work across a wide range of catering settings including restaurants, cafes, conference centres, banqueting venues and hotels.

Funding APP

Entry requirements

This Level 2 Apprenticeship Standard is for people who wish to start a career as a Chef.

To enrol onto an Apprenticeship, you must be employed over 30 hours per week in a suitable establishment, please contact us should you need help in finding suitable employment.

Apprentices are paid a wage by the employer.Your employer is required to give you a contract of employment, which will include holiday entitlement and all other benefits. Your job role should provide you with the opportunities to develop the Standard's skills, knowledge, and behaviours.

Entry onto the L2 Apprenticeship Standard requires 2 x D Grades/2 x Grade 3 or above in Maths and English.

All applicants will be interviewed and complete an initial assessment for maths and English, and the knowledge, skills and behaviours needed to become a professional Commis Chef. The offer of a place on the course is subject to the outcomes of initial assessment, which will be taken at the College as part of the admissions process.

Assessment

We want you to achieve to the very best of your ability at CRC.

To make this happen we offer both learning and personal support by specialist staff tailored to meet your specific needs.

There are three stages of assessment:

1. On-programme stage – Formal observations

2. Gateway stage - successful completion of the Standards knowledge, skills and behaviours, GCSEs and the 20% off the job training hours

3. End-point assessment (graded). Observation of performance with oral questions and a Professional Discussion completed by an external examiner.

This qualification is delivered in college and in your workplace. This will develop the skills set, knowledge-based elements of the Apprenticeship, Values and Behaviours to meet the required amount of off the job hours.

GCSEs are delivered and assessed in a variety of ways at college, with flexibility, relating to your employer and the service industry sector.

Disclaimer
Whilst every effort is made to ensure the information is correct, some details may be subject to change. Cambridge Regional College reserves the right to make amendments to the courses, dates, fees or other details, and to make cancellations or changes if numbers are insufficient.