

APPRENTICESHIP, LEVEL 2

Commis Chef

**START DATE**

Flexible

DURATION

12 months

LEVEL

Level 2

STUDY MODE

Work-based

A Commis Chef is the most common starting position in many kitchens. 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 function in every section of the kitchen, and eventually to pick the section in which they feel the 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.

Job Occupations: Trainee Chef

Planned Duration: 21 months (Practical period: 18 months, End Point Assessment period: 3 months)

Why study this course?

Apprenticeships give you the opportunity to work for a real employer, earn a real salary and gain a real qualification whilst gaining valuable workplace skills and experience. If you are aged 16 or above, are driven to succeed in a particular industry and are willing to commit yourself to training and study, then an Apprenticeship could be the right career move for you.

What will I study?

The apprentice will learn, work, earn and achieve a qualification all at the same time.

To achieve the apprenticeship they will complete the following:

- An industry designed and recognised apprenticeship
- Complete a 'recipe log' of dishes that includes: meat, fish, poultry, shellfish, hot and cold desserts, sauces and dough for example
- End Point Assessment (Practical Observation, Culinary Challenge, On Demand Test and Professional Discussion)

The apprentice will work towards the following Functional Skills:

- Mathematics up to Level 2
- English up to Level 2

Learners who have already achieved GCSEs (A-C or equivalent) in Maths and English may be exempt from Functional Skills.

The apprenticeship is work based, however the apprentice may be required to attend College for functional skills if needed.

What can I do after this course?

Level 3 Chef De Partie Apprenticeship Standard.

Entry requirements

There are no formal entry requirements for an apprenticeship (unless an employer stipulates any themselves) however all potential apprentices will undertake a basic Maths and English assessment prior to enrolment.

Assessment

Practical Observation, Culinary Challenge, On Demand Test and Professional Discussion

Visit this course on our website: <https://www.selby.ac.uk/courses/commis-chef-apprenticeship-level-2>

For further information please contact the college: <https://www.selby.ac.uk/contact>

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