



COMMIS CHEF

Level 2

A commis chef is the most common starting position in many kitchens and in principal the most junior culinary role. A commis chef prepares fresh 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 Commis Chef Level 2 Apprenticeship is suitable for anyone working in a fresh food kitchen with access to whole, fresh ingredients, such as Hotel kitchens, fine dining restaurants, A la carte restaurants.

www.qube-learning.co.uk

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HOW LONG WILL IT TAKE?

A minimum of 18 months training followed by up to 2 months for EPA

FUNCTIONAL SKILLS REQUIREMENT

You will need to achieve a minimum of level 1 in maths and English or provide evidence of a suitable equivalent achievement. All apprentices will be required to work on maths and English as part of their personal development

PROGRESSION ROUTES

Upon completion of this standard you will be able to progress to a level 4 apprenticeship, Hospitality Manager is a natural next step, where you will be in a senior management position

END-POINT ASSESSMENT REQUIREMENTS

You will be required to produce a recipe log throughout the year, following completion of the training delivery you will complete a multiple-choice test, a practical observation and a culinary challenge where you will cook a main course from your menu and a dessert

APPRENTICESHIP SESSIONS

