



## Commis Chef Level 2 Apprenticeship

A commis chef is the most common starting position in many kitchens and in principle 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.

### Your training will include the following topics:

- Menu & Food Strategy inc. Provenance
- Food Safety
- Soups, Stocks & Sauces
- Vegetable & Plant based dishes
- Meat, Poultry & Eggs
- Game & Offal
- Fish & Shellfish
- Pasta, Noodles, Pulses & Grains
- Hot & Cold Desserts
- Cakes, Sponges, Biscuits & Scones
- Bread, Dough & Pastry
- Teamwork and Communication

### EPA Requirements:

- Simulated Practical with Questions
- Interview underpinned by a Portfolio of Evidence

### Who is it 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

### How long will it take?

A minimum of 14 months training followed by up to 4 months for EPA

### Functional Skills requirement:

English & Maths is now optional for apprentices aged 19 and over. During the initial assessment, a discussion will take place between the apprentice and employer to determine whether they will pursue English & Maths as part of their learning. If all parties agree English & Maths will be undertaken, this training will be included as part of the apprentice's training plan. This requirement remains mandatory for apprentices aged 16-18

### Progression routes

Upon completion of this standard you will be able to progress to a level 3 apprenticeship, Chef de Partie is a natural next step, or Senior Production Chef depending on your working environment



Performance Learning Group

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