

Commis Chef

Level

2

Duration

Typically 12 - 18 months

Levy Cost £8,000

Non-Levy Cost
Fully funded or 5% (£400)

How can a Commis Chef apprentice benefit my business?

A commis chef apprenticeship is a fundamental stepping stone into the world of industrial catering. A commis chef will gain the knowledge, skills and behaviours in all food groups including patisserie. They will bring creativity to your business and encourage new trends.

A commis chef will be working, training, and developing on-site within the business, with one day of college attendance required. They will learn how to prepare and cook a range of menus throughout the seasons and gain experience and confidence working on all sections of the kitchen, allowing them to become adaptable in their specialised areas.

A commis chef apprenticeship is also the development route for a chef to acquire the characteristics and qualities to work towards becoming a sous chef or head chef, committing their loyalty and career to the business and its future.

Who is the Commis Chef apprenticeship for?

This occupation is found in the hospitality industry across a range of sectors including hospitality, aviation and care. Commis chefs may work in different types of organisations and employers such as restaurants, hotels, care homes/hospitals, military establishments, and cruise ships.

The broad purpose of the occupation is to support the kitchen in providing the culinary offer by preparing, cooking and finishing a range of food items whilst rotating around each section of the kitchen. Commis chefs will work as part of a kitchen brigade to ensure the quality of the food items produced meet brand, organisational and legislative requirements including the completion of food safety management documentation.

What will it cost the business to take on an apprentice?

Levy-paying employers in England can use funds in their Apprenticeship Service Account to fund apprenticeship training costs.

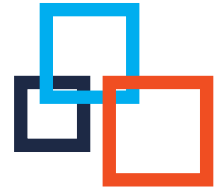
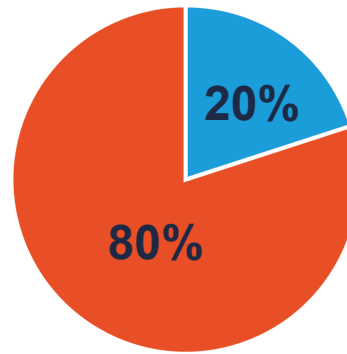
Non-levy paying employers: The government will fund between 95% - 100%* of the cost of training an apprentice.

**This depends on how many people are employed within the company, the age of the apprentice and also if they have been in care or have a Local Authority Education, Health and Care Plan (EHCP).*



How is the '20% off-the-job' training delivered?

	Work-based Activity / Assessment
	Classroom / Self Study



Functional Skills

If your apprentice does not hold a GCSE 4/5 or equivalent in English and maths, they will be required to complete functional skills. Delivery options will be agreed upon before the commencement of the apprenticeship.

End Point Assessment

The EPA tests and validates the knowledge, skills and behaviours that an apprentice has gained during their training and demonstrates the competence of an apprentice in their role. This assessment for the Commis Chef apprenticeship consists of:

- Knowledge test
- Practical assessment with questions
- Professional discussion underpinned by a portfolio of evidence

The Learner Journey

Month 1	Sign-up and induction	Skills scan • Developmental activities • Induction • Learning plan
Months 2 - 6	On programme	Knowledge building activities • Assessor visits to venue on monthly basis (setting monthly/weekly tasks) • Monthly practical workshops • Classroom-based theory sessions • Progress reviews
Months 7 - 12	On programme	Skill building activities • Work based tasks • Classroom-based theory sessions • Portfolio (recipe log) building • Monthly Practical Workshops • Progress reviews
Months 13 - 16	On programme	Skill building activities • Work based tasks • Portfolio (recipe log) building • Classroom-based theory sessions • Monthly practical workshops • Progress reviews • Mock culinary assessments
Months 17 - 18	Preparation for EPA / EPA	Classroom-based theory sessions • Multiple choice knowledge test • Mock Professional observation in the business • Mock professional discussion underpinned by a portfolio of evidence • EPA Gateway

Progression

On successful completion there are several progression routes for your staff based on your business and their specific job role:

- Chef de Partie Level 3
- Hospitality Supervisor Level 3