

COMMIS CHEF APPRENTICESHIP STANDARD LEVEL 2

Commis chef prepares food and carries out basic cooking tasks under supervision of a more senior chef. They will have the opportunity to experience, consider and value each section with a view to choosing an area where they feel most inspired.

TRAINING BENEFITS

On completion of this 12 month standard, apprentices will demonstrate a range of preparation and cooking methods under supervision, using a wide variety of fresh produce across a variety of sections in the kitchen. The apprenticeship standards “knowledge, skills and behaviours” are developed over the course of the programme via scheduled learning interventions with employer mentors and Lifetime regional trainers. Learning activities and coaching sessions are aligned to support the learner to learn, practice and prepare for End Point Assessment.

WHAT'S COVERED?

- **People:** Apprentices know how to communicate with colleagues and team members from a diverse range of backgrounds and cultures.
- **Business:** Apprentices understand the basic costing and yield of dishes and the meaning of gross profit following instructions to meet targets and effectively control resources.
- **Food Safety:** Apprentices know how to store, prepare and cook ingredients to maintain quality, in line with food safety legislation.
- **Food Groups:** Apprentices recognise and understand sources and quality points of common food groups and commodities and the impact of seasonality on the availability, quality and price of ingredients.
- **Technical skills:** Apprentices identify traditional cuts of and basic preparation methods for meat, poultry, fish and vegetables.
- **Communication:** Apprentices understand how personal and team performance impact on the successful production of dishes and menu items.
- **Food Preparation:** Apprentices identify the principles of basic food preparation and cooking; taste; allergens; diet and nutrition.
- **Technology:** Apprentices identify the factors which influence the types of dishes and menus offered by the business.

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ASSESSMENT PRACTICE

Regular evaluation sessions with managers and trainers will allow apprentices to practice end assessment activities such as practical observations, Q&A sessions, reviewing the apprentice's portfolio of evidence and a series of professional discussions. To prepare for a final end point assessment apprentices will be asked to complete a number of activities in-between visits to build confidence and competence in the knowledge, skills and behaviours areas.

END POINT ASSESSMENT

Apprentices access End Point Assessment following a gateway discussion with their employer and Regional Trainer where entry requirements are discussed, checked and recorded including functional skills at the required level. The commis chef apprenticeship Level 2 End Point Assessment will include the following types of assessment:

- **Multiple Choice Questions**
- **Practical observation in a working environment**
- **Culinary challenge observation in a controlled environment**
- **Professional discussion**



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