# APPRENTICESHIP STANDARD: COMMIS CHEF L2

The Commis Chef Apprenticeship offers a unique blend of hands-on experience and professional mentorship, making it the perfect choice for aspiring chefs. Learners will develop essential culinary skills, gain practical knowledge across various kitchen sections, and ensure high standards of food quality and hygiene.

Level 2 · Apprenticeship · Penwith College

## TOP COURSE HIGHLIGHTS

INDUSTRY-STANDARD FACILITIES | HIGHLY EXPERIENCED TUTORS | DEVELOP SKILLS IN LINE WITH INDUSTRY NEEDS

## LEARN FROM SECTOR EXPERTS

Gain invaluable insights and hands-on experience from industry expert tutors who bring real-world knowledge and expertise to the classroom. Their guidance will help you develop the skills and confidence needed to excel in your chosen field.

## DEVELOP WORK-RELATED SKILLS

Enhance your practical abilities and gain hands-on experience that directly translates to the workplace. This apprenticeship course focuses on real-world applications, ensuring you are well-prepared to meet the demands of your chosen career.

## ENJOY PROFESSIONAL SURROUNDINGS

Immerse yourself in a dynamic and supportive environment that mirrors the professional world. This apprenticeship course provides access to state-of-the-art facilities and resources, helping you to thrive and feel confident in your career journey.

## WHY CHOOSE THIS COURSE?

This apprenticeship standard is designed to provide aspiring chefs with a solid foundation in the hospitality industry. This comprehensive programme covers essential skills in food preparation, cooking, and kitchen operations, all under the mentorship of experienced chefs. Apprentices will gain hands-on experience by rotating through various kitchen sections, mastering techniques and ensuring high standards of food quality and hygiene. Suitable for a range of establishments including restaurants, hotels, and care homes, this apprenticeship offers a unique opportunity to contribute to the culinary excellence of your organisation. With a focus on practical learning and professional development, apprentices will be well-equipped to progress in their culinary journey and become valuable members of any kitchen brigade.

## WHAT WILL I LEARN?

**Knowledge** This apprenticeship equips learners with a comprehensive understanding of key culinary principles and practices. Apprentices will gain knowledge in food safety, hygiene, and kitchen operations, ensuring compliance with relevant legislation and organisational standards. They will learn about various cooking methods, preparation techniques, and the importance of portion control and waste management. Additionally, apprentices will be educated on the use of

kitchen equipment, the principles of nutrition, and the significance of maintaining high standards of personal and kitchen hygiene. This foundational knowledge prepares apprentices to contribute effectively to a professional kitchen environment and supports their development as skilled culinary professionals. **Skills** This apprenticeship develops a wide range of practical skills essential for a successful culinary career. Apprentices will learn to prepare, cook, and finish a variety of food items, ensuring they meet organisational standards and comply with relevant legislation. They will master techniques such as knife skills, cooking methods, and food presentation. Additionally, apprentices will be trained in effective kitchen operations, including stock management, portion control, and waste reduction. They will also develop skills in maintaining a safe and hygienic kitchen environment, adhering to food safety protocols, and working efficiently as part of a kitchen brigade. These skills ensure apprentices are well-prepared to contribute to the culinary excellence of their workplace. **Behaviours** Apprentices will demonstrate a professional attitude by maintaining high standards of personal and kitchen hygiene, showing a commitment to teamwork, and displaying a positive and proactive approach to learning and development. **Typical Duties that an Apprentice will carry out in the workplace:**

- Food Preparation: Preparing food items according to organisational standards and recipe specifications, including portion control and waste management.
- Cooking: Cooking food items using various techniques and methods, ensuring they meet quality and legislative requirements.
- Finishing Dishes: Presenting and finishing dishes to a high standard, adhering to brand guidelines and hygiene protocols.

## WHERE WILL IT TAKE ME?

This Apprenticeship Standard opens up a variety of exciting career opportunities in the culinary world. Apprentices can progress to the Level 3 Chef de Partie or Pastry Chef Apprenticeship Standards with Truro &Penwith College. With further development, apprentices can advance to positions like Sous Chef and eventually Head Chef, overseeing entire kitchen operations.

## ENTRY REQUIREMENTS

Grade 2 GCSE (E) in English and Maths.

**IMPORTANT**

Course information can change. Please use the QR code below for the current assessment arrangements, entry requirements and start dates.

**FOR THE LATEST COURSE INFORMATION**

Scan for assessment arrangements, learner support, confirmed start dates and how to apply.