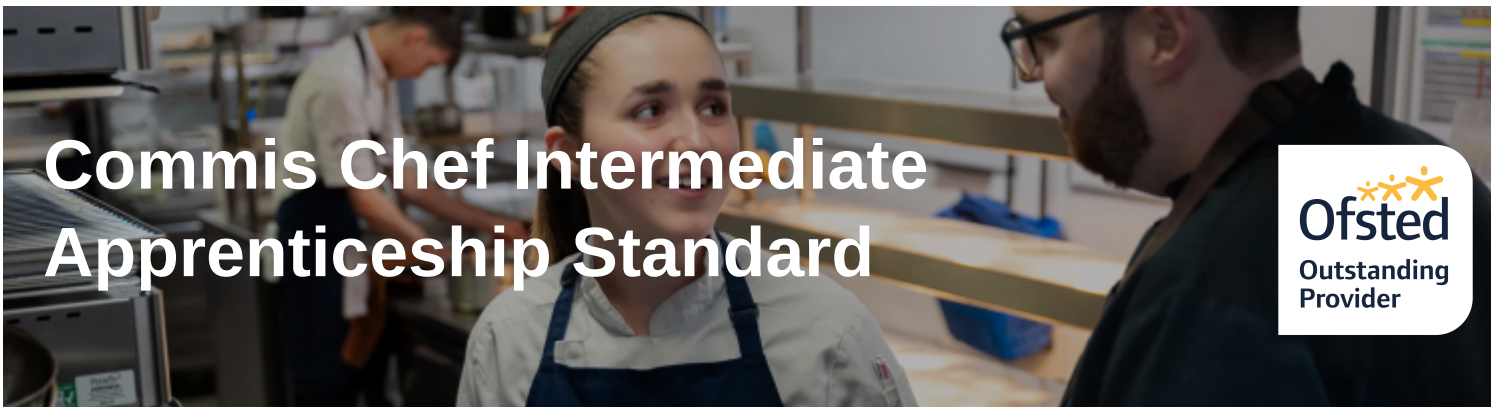


Commis Chef Intermediate Apprenticeship Standard

Ofsted Outstanding Provider

Course Level: Level 2 | **Campus: Stafford** | **Subject Type: Hospitality & Catering**

Course Overview:

This apprenticeship introduces apprentices to the basics of professional cooking, including food hygiene, knife skills and cooking techniques, providing a foundation for a career as a chef in the hospitality industry.

What's Covered:

The topics you will cover whilst training include:

You will recognise the importance of checking food stocks and keeping the storage areas in good order, know the procedures to carry out and how to deal with identified shortages and food close to expiry date. You will demonstrate a range of craft preparation and basic cooking skills and techniques to prepare, produce and present dishes and menu items in line with business requirements. Demonstrate the ability to identify when tasks are not going to plan and has the confidence to request support when needed.

Apply correct preparation and selection methods when using meat, poultry, fish and vegetables in dishes and store and cook ingredients correctly to deliver a quality product that is safe for the consumer.

Identify the personal hygiene standards, food safety practices and procedures required, understand the importance of following them and consequences of failing to meet them.

Typical job roles include:

Commis chef is the most common starting position in many kitchens and a commis chef prepares 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. It is necessary to understand and have experience in the basics that this role provides in order to progress to any future senior chef role.

Entry Requirements:

Typically, candidates need a minimum of 2 GCSEs grade A-C or grade 4 and above. If you do not have a suitable math's, English or IT qualification, you will complete initial assessments to identify if you can achieve Functional Skills at level 1.

Assessment Information:

You will be continually assessed throughout the programme preparing you for your end point assessment.

The End Point Assessment:

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DfE Expert Training Providers

Results 13%

above national average

In order to achieve your apprenticeship, a minimum of a pass must be achieved in all of the following assessments: a multiple choice knowledge test, a practical 3 hour observation, complete a 2 hour Culinary challenge observation- in a controlled environment preparing a main course – from the organisation's menu and a dessert - base dessert. Which must be adapted to reflect customer demand /seasonality. Once these have been completed, there will be a professional discussion focusing on the log of recipes produced to demonstrate competence across the culinary range

Fees and Financial Support:
While you are on an apprenticeship your employer pays you a salary and supports you whilst you undertake your training

Progression:
If you successfully achieve all parts of the apprenticeship, your assessor will discuss your next steps to take. Dependent on your roles and responsibilities, this may be the next level of the subject you have been studying already or a different pathway.

What else do I need to know?
On an apprenticeship programme you usually will work for a minimum of 30 hours a week for the employer and then have one day a week at college or designated time in the workplace.
Some job roles will require a DBS before starting, you will be advised at interview stage if this is required.
Whilst you are on an apprenticeship your employer pays you a salary, this includes all off the job training.

How do I find out more?

T: 01782 254287 (Newcastle office) / T: 01785 275660 (Stafford office)
E: apprenticeships@nscg.ac.uk