

Apprenticeship
COMMIS CHEF
Level 2



train | grow | succeed

Why study this course?

Gain experience/formal qualifications and earn while you learn! Learn how to be a Commis Chef in a professional restaurant environment. We can help you find a job in a restaurant, or if you already work in a professional kitchen, we can help you gain formal qualifications.

Who is the course aimed at?

This course is aimed at learners who want to work and/or gain experience in professional restaurant kitchens

What will you study

- ▶ *All practical and theoretical aspects of professional restaurant cookery*
- ▶ *Level 1 and 2 Functional Skills in Maths and English if required.*

Knowledge and skills you will develop

- ▶ *Communication skills*
- ▶ *Commitment to developing practical knowledge*
- ▶ *Understanding of the hospitality environment*

Behaviours you will develop

Working in catering requires good communication skills, customer service and an understanding of the hospitality environment, all of which are covered by this qualification.

Entry requirements

You will need to complete initial assessments in Maths and English prior to enrolment and take part in an interview with a member of our assessment team.

Learners should be at least 16 years old.

A minimum level 1 functional skills qualification is required and Maths and English will be studied as part of the qualification if the apprentice does not already have grade C/4 in both.

You will need to be working in an environment that will provide you with the opportunities to learn and develop restaurant kitchen skills.

You and your employer must demonstrate a commitment to off the job training to support completion of this Apprenticeship.

How long will it last?

Typical duration: 12 months

How will it be delivered?

The main body of the Apprenticeship is delivered in your workplace on a one-to-one basis with your employer/ assessor.

Weekly sessions will take place in the College for further practical delivery.

Maths and English will be studied as part of the qualification if the apprentice does not already have grade C/4 in both. Maths and English development will be delivered in the classroom at Southport College on a flexible basis to suit the Apprentice and employer.

How will it be assessed?

The Standard will be assessed through the completion of a portfolio of evidence and End Point Assessment.

Qualification gained

- ▶ *Level 2 Commis Chef*
- ▶ *Level 1 and 2 Functional Skills in Maths and English if appropriate.*

Progression to further study

- ▶ *Level 3 Chef De Partie*

With additional training, you may be able to progress in your career to roles including Chef De Partie, Sous Chef, Team Leader, supervisor or a wide range of other kitchen roles.

Further details

- ▶ *Further details on this standard can be found online at:*
www.instituteforApprenticeships.org

Who to contact

- ▶ *For more information please contact our Workforce Development Team on 01704 392874*