

Commis Chef Apprenticeship

Course Overview

Are you interested in a career in catering and hospitality? If you are currently employed in catering and want to boost your knowledge, or if you simply have a passion for food and want to work in a kitchen team, our Level 2 Commis Chef apprenticeship will provide you with the foundation of skills you need to start your culinary journey. A commis chef is the most common starting position as a junior chef in many kitchens, preparing and cooking food under the guidance of a senior chef. The main objective of this role is to gain an understanding of how to carry out responsibilities in every part of the kitchen, with the opportunity to specialise later on. The duration of the Commis Chef apprenticeship will take 12 months to complete and you will be required to attend college for one day per week during term time.

What you will learn

On our Commis Chef apprenticeship, you will build on your knowledge and skills covering techniques such as preparing and cooking stocks, soups and sauces, a variety of dishes and desserts, as well as pastry and baking products. You will also cover vital elements of food safety, customer relations and business, as well as gain Level 1 Functional Skills in English and maths

Entry Requirements

You will need to be 16 or over and in full-time employment. You will already be working in a suitable role – if you are not, we may be able to help you find one. For level 2, you will normally require a minimum of 4 GCSEs at grade 3/D or above. However, all applicants will be considered on an individual basis. You will also be required to attend a college interview. If you have experience working in the industry, we would be delighted to hear from you. If you do not have a grade 4/C or above in maths and English, you will need to undertake an assessment so we can ensure you receive the best support for that subject.

How you will be assessed

Your tutor will guide you through formative assessments at Leicester College, including practical assessments, online tests and assignments. Your personal assessor will visit you regularly in your workplace and assist you throughout your training. Completion of your apprenticeship end-point assessment will require the following: 1. Multi-choice questionnaire 2. Practical observation in a working environment 3. Culinary challenge project and observation in a controlled environment 4. Professional discussion

Course Fees

You may be subject to additional costs of the endpoint assessment if the apprentice fails with an agreement with the employer the first time round.

Course Progression

Once you have successfully completed this level 2 qualification, you may choose to progress onto the next route of study - Chef de partie Apprenticeship level 3 where you will learn advanced techniques for working in a busy professional kitchen or a senior production cooking apprenticeship. Alternatively, the training and skills learnt to assist you on your journey to become a Head Chef or Catering Manager.

What Happens Next

You can express your interest in this apprenticeship by completing an application form or alternatively you can apply for one of our live apprenticeship vacancies via the College website. Our apprenticeships can also be found on the government's apprenticeship site, gov.uk/apply-apprenticeship. As with any other job application, if you are shortlisted, you will be invited for an interview at the employer's premises.

Course Details

Course Code	P00570
Start Date	Various
Study Hours	Full Time
Duration	15 months
Campus	Freemen's Park Campus
Level	2

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