

Commis Chef Level 2

A commis chef is the most common starting position in many kitchens and is, in principal the most junior culinary role. 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.

On-programme

On-programme is the learning phase of for apprentices to pick up the skills, knowledge and behaviours set in each standard. Apprentices must complete 20% off-the-job training during on-programme. Emphasis is on culinary skills and preparing and cooking a range of commodities including fish, shellfish, meat, poultry, game, offal, vegetables, stock, sauces, soup, bread and dough, pastry, cakes and hot and cold desserts.

Other knowledge covered includes:

- how seasonality impacts availability, quality and price of ingredients
- understanding basic costing and yield of dishes and the meaning of gross profit
- storing, preparing and cooking ingredients to maintain quality, in line with food safety legislation
- professional behaviours and organisational culture
- how to support team members.

Core behaviours include: a strong work ethic and willingness to learn; being respectful and punctual; health and safety awareness; being prepared to work irregular hours; and effective communication.

Gateway

To move on to EPA (End Point Assessment) the apprentice must evidence relevant knowledge, skills and behaviours as set out in the standard, and have maths and English (Level 1) and take the test for Level 2.

End-point assessment (EPA): how apprentices demonstrate their learning.

End-point assessment (EPA) is the final stage that an apprentice goes through to complete their apprenticeship. The apprentice must demonstrate their learning to an independent end-point assessor and the grades available are distinction, pass or fail. There are four assessment events for this standard and the professional discussion must be the last one completed:

- **On-demand test**
- **Practical observation**
- **Culinary challenge observation**
- **Professional Discussion**

Apprenticeship Certificate

On successful completion, the end-point assessment organisation will apply to the Education and Skills Funding Agency (ESFA) for the apprenticeship certificate. The certificate is sent to the apprentice's employer.

The duration of this apprenticeship is expected to be 15 - 18 months.