

COMMIS CHEF APPRENTICESHIP STANDARD



Standard Overview

To undertake an apprenticeship in Commis Chef is to enter a diverse and growing industry. From venues such as pubs, restaurants and hotels to events centres and venues to name a few.

Commis chefs need to have a hard work ethic, a sense of fun and enthusiasm for delivering quality food to customers each and every service. They need to learn the key behaviours to enable them to practice, develop and implement cooking competencies and attitudes needed in the modern kitchen.

Job roles are varied and the exact route of the course will depend on the type of business and service being delivered.

The apprenticeship incorporates: Business Knowledge and Skills, Working with People, Food Safety and other legislation, Hospitality Behaviours and Chef Craft Skills.

We aim to work with your business to train staff who are passionate about cooking and food quality whilst working in a rewarding and worthwhile job that provides excellent career opportunities.

How we deliver

Whilst the Programme Overview identifies the generic delivery plan of the apprenticeship, this is adaptable to meet the learners, and your businesses, individual needs, learning requirements and business objectives. We will meet with you to ensure that we can support you to meet your business objectives. Delivery will be designed and agreed to meet these unique requirements. We will then use the most relevant delivery methods to support your learners to achieve including:

- One to one support from a dedicated, professional assessor/instructor allocated to the learner for the duration of the programme
- Work based assignments and projects to be completed in an e-portfolio/ workbook
- Additional cooking training in College as and when required for each learner. This will generally cover cooking less common ingredients such as offal, game and vegetable proteins
- Job shadowing and mentoring
- Employer led technical training
- Independent learning and research resources/books
- Exceptional support for learning throughout the course
- Production of a recipe log to cover the range of dishes
- Review of progress every 4-10 weeks

PROGRAMME OVERVIEW



Please see below a typical overview of this programme (subject to change).

Induction	English, Maths and Cognassist initial assessment. Skill scan of work skills and knowledge, British Values and GDPR
Block Study	English and Maths if the required grade has not been achieved
Professional Discussion	Covering specific learning and target setting with learner, chef/mentor and assessor
One to One Coaching Support	All areas of programme and work as required Covering all food groups. A minimum number of each must be completed
Functional Skills Test	English and Maths. Within the first three months
Personal Development Plan	Personal learning and thinking skills and review target setting every 10 weeks
Work Place Observations	Completed by current industry competent assessor and secondary assessor from month 3 of course until ready for EPA - End Point Assessment after a minimum of 366 days
Support for Portfolio Completion	Onefile online portfolio - Employer has key to observe Smart screen Commis Chef workbook and recipe folder Professional Cookery manual. Hospitality industry workbooks and tests
Mock EPA Assessment	Skills, Knowledge and Behaviours Mock observations, tests, culinary challenges and professional discussions
Entry to EPA	Skills, Knowledge and Behaviours in place, as agreed between the assessor, employer and learner
End Point Assessment	Skills, Knowledge and Behaviours

Please note course schedules are subject to change, above is a guideline.



KEY FACTS



Duration: Standard guideline: 12-18 months

Entry requirements: Grade E or 3 GCSE - need to achieve Grade D or 4 GCSE

The apprentice will need to be in a relevant role and show a willingness to undertake the knowledge, skills and behaviours identified below to the appropriate level. Be prepared to attend a block study period for Maths and English if this is required.

Skills, knowledge and behaviours

KNOWLEDGE:

- Understand the job, their main tasks and legislative responsibilities
- Understand the importance of working with people from a wide range of backgrounds
- Understand the importance of communication with colleagues and team members
- Recognise how technology supports the development and production of dishes and menu items in hospitality businesses
- Identify the factors which influence the types of dishes and menus offered by the business
- How to work professionally, including their own professional development
- Understand the basic costing and yield of dishes and the meaning of gross profit
- Understand the principles of supply chain and waste management
- Recognise potential risks in the working environment, how to address them and the potential consequences of those risks

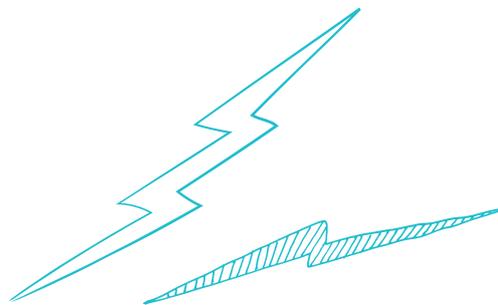
SKILLS:

- Undertake the main tasks and responsibilities according to their job role, work methodically and ensure the tasks are completed at the right time and to the correct standard
- Measure dish ingredients and portions accurately
- Demonstrate a range of craft preparation and cooking skills and techniques
- Prepare, produce and present dishes in line with business requirements
- Communicate clearly and responsibly at all levels in the business
- Support individuals, teams and other departments within their job remit
- Undertake all tasks with due care and attention, reporting risks in the appropriate manner
- Work professionally and seek to develop their own skills

BEHAVIOURS:

- Use technology responsibly and take an interest in new developments
- Work with integrity in a safe, honest and trustworthy manner
- Demonstrate personal commitment to minimising the negative effect on the environment caused by work activities
- Demonstrate good communication skills, successful business relationships and effective team working
- Demonstrate a pride in their own job role and applying their knowledge and skills to provide high quality service
- Operate in a fair and professional manner
- Pay attention to detail and work consistently to achieve standards

COURSE DETAILS



You will be working towards gaining the following qualification:

Apprenticeship in Commis Chef.

Additionally a College course certificate covering Food Safety, Health and Safety, Legislation and Licensing, the Principles of Customer Service and Product Knowledge.

END POINT ASSESSMENT



Test

The test will present the candidate with a range of real-life scenarios about which the learner will have to answer questions in a multiple-choice format within 90 minutes. The assessment will normally be undertaken in the workplace, under controlled conditions. Questions will draw from the knowledge and skills elements of the standard. There is an option for a pass or distinction, and it is our aim to enable the apprentice to develop the necessary skills to achieve a distinction.

Practical Observation

A three hour observation of the apprentice. This will be in their working environment. It will involve covering a range of tasks and can be split to cover preparation and service.

Culinary Challenge

A two hour observation, conducted in a controlled environment. The apprentice must produce a main dish from the organisation's menu and a dessert that reflects customer demand and or seasonality.

Professional Discussion

A 40 minute structured meeting. The discussion will focus on the log of recipes produced to demonstrate competence across the culinary range.



Progression

This apprenticeship provides an ideal entry into the occupation and supports progression within the sector and to Level 3 Hospitality Supervision or Level 3 Chef de Partie

Business Benefits

For you the employer	Employers have designed the Apprenticeship Standards to meet the needs of the sector and industry
Relevant	Knowledge, skills and behaviours ensure that the Standard is relevant to the occupation
Widening participation	Apprenticeship standards provide opportunities to employees that may not previously have been available
Development tools	A cost effective way to train your employees to undertake specific roles in your business
Return on Investment	On average, an apprentice who has completed their course will increase business productivity by £214 per week (CEBR, 2015)

