



Commis Chef Level 2 Apprenticeship

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

Your training will include the following topics:

- Menu & Food Strategy including Provenance
- Food Safety
- Teamwork and communication
- Vegetable and Vegetable protein Dishes
- Meat, Poultry, Game & Offal Dishes
- Fish & Shellfish Dishes
- Soups, Stocks and Sauces
- Hot & Cold Desserts
- Bread, Dough & Pastry

EPA Requirements:

- Practical Assessment
- Professional Discussion
- Knowledge Test

Who is it suitable for?

Anyone working in a fresh food kitchen with access to whole, fresh ingredients, such as Hotel kitchens, fine dining restaurants, A la carte restaurants

How long will it take?

A minimum of 14 months training followed by up to 4 months for EPA

Functional Skills requirement:

You will need to achieve a minimum of level 1 in maths and English or provide evidence of a suitable equivalent achievement. All apprentices will be required to work on maths and English as part of their personal development

Progression routes

Upon completion of this standard you will be able to progress to a level 3 apprenticeship, Chef de Partie is a natural next step, or Senior Production Chef depending on your working environment



Performance Learning Group

01279 898763 | info@plgrp.co.uk | plgrp.co.uk

Davic House, Unit 3 The Maltings, Station Road, Sawbridgeworth, CM21 9JX.