

Commis Chef

Apprenticeship Category:
Catering and Hospitality

Minimum 12 months +EPA

Standard number: ST0228

Qualification Level: 2

Job Role

This occupation is found in the Hospitality industry across a range of sectors including hospitality, aviation and care. Commis chefs may work in different types of organisations and employers such as restaurants, hotels, care homes/hospitals, military establishments and cruise ships. The broad purpose of the occupation is to support the kitchen in providing the

culinary offer by preparing, cooking and finishing a range of food items whilst rotating around each section of the kitchen. Commis chefs will work as part of a kitchen brigade to ensure the quality of the food items produced meet brand, organisational and legislative requirements including the completion of food safety management documentation.

Requirements

English and Maths at GCSE Grade C or above. Apprentices without English or Maths Level 2 must achieve this prior to taking the end point assessment.

Progression Route

- Level 3 Hospitality Supervisor.
- Level 3 Head Chef or Patron.
- Chef Partie Level 3.

Tasks

Module 1

Prepare food items in line with legislation relevant to this occupation. Follow organisational brand standards and recipe specifications including portion control and waste management.

Module 2

Cook food items in line with legislation relevant to this occupation. Follow organisational brand standards and recipe specifications including portion control and waste management.

Module 3

Finish food items in line with legislation relevant to this occupation. Follow organisational brand standards and recipe specifications including portion control and waste management.

Module 4

Clean and maintain a safe and hygienic kitchen environment including preparation, cooking and storage areas.

Module 5

Complete food safety management system documentation.

Module 6

Check and report food items and commodity (for example kitchen foil, film, plastic gloves, cloths etc) stock levels following stock rotation systems.

Module 7

Operate and clean specialist kitchen equipment following safe handling procedures.

Module 8

Receive and check internal and external deliveries of food items, equipment and chemicals and store correctly.

Module 9

Work with others to ensure dishes produced are of high quality, delivered on time and to the standard required.

Module 10

Contribute to reviewing and refreshing menus and improving the culinary offer.

Module 11

Develop own skills and knowledge through training and experiences.

Module 12

EPA.