



COMMIS CHEF LEVEL 2

THE FACTS

The full cost	£7,500
Employer cost	£0 - £750
Employer incentive	£0 - £1,000
Duration	1 year
Attendance	Workplace
Start dates	Roll on roll off
Assessment	Every month
Wages	£3.70 min.

OVERVIEW

A commis chef is the most common starting position in many kitchens and 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.

The learning journey of any chef will vary considerably from one individual to the next; however it is necessary to understand and have experience in the basics that this role provides in order to progress to any future senior chef role.

Entry Requirements

- Ideally candidates will have GCSEs grade 9-4 (A*-C) in English and maths

Knowledge & Understanding

- **Understanding Culinary Issues** - menus, technology, storage, ingredients, food preparation and equipment
- **Food Safety** - hygiene, food safety, storage and food safety legislation
- **Understanding People** - personal & team performance, communication, training & development, professional behaviours & culture and teamwork
- **Understanding Business** - costings, supply chains and risk in the working environment