



## COMMIS CHEF LEVEL 2

### EMPLOYER COSTINGS

[www.craven-college.ac.uk/  
apprenticeship-costings](http://www.craven-college.ac.uk/apprenticeship-costings)

### START DATES

Roll on roll off

### QUALIFICATION

Level 2 Apprenticeship Standard  
Commis Chef

### DURATION & ATTENDANCE

16 months - Day release

### END ASSESSMENT

End Point Assessment  
Observations

### WAGES

[www.gov.uk/apprenticeships-  
guide/pay-and-conditions](http://www.gov.uk/apprenticeships-guide/pay-and-conditions)

### 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 5 GCSEs grade 9-4 (A\*-C) including 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