



## Commis Chef Standard Level 2

This intermediate Level 2 Apprenticeship provides you with what's needed to success in a role as a Commis Chef. The role of 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.

To be eligible for Apprenticeship funding, learners must:

- Not currently be studying other state funded qualifications
- Have a contract of employment
- Have resided in the European Union for the last 3 years
- Candidates with degree level qualifications that were previously ineligible for an Apprenticeship are now eligible under the new funding rules

### Employer benefits

- Our experience and expertise can help employers make real improvements to their businesses, by:
- Reducing training and recruitment costs
- Increasing productivity
- Developing a skilled, motivated and qualified workforce
- Improving customer satisfaction
- Receiving financial return on investment

## Learner benefits

An Apprenticeship offers learners a practical alternative to university and a fast route into a career of their choice; or gives existing employees a chance to develop and improve on their skills. They can benefit from:

- Not paying tuition fees
- Gaining knowledge of how a chosen industry works and working on skill gaps
- Taking advantage of high quality training and support from an employer
- Gaining nationally recognised qualifications
- Learning at a pace suited to their individual needs, with the support of a mentor

## What's covered?

We will bespoke the content to the business environment so we have listed out a few things it may well cover;

Covers a wide range of food preparation and cooking including:

Fish, shellfish, meat, poultry, game, offal, vegetables, sauces, stock, soup, rice, pasta/noodles, vegetable protein, bread and dough, pastry, cakes, sponges, biscuits, scones, cold and hot desserts.

Our training is predominantly done via face to face Masterclass Workshops which is highly useful for learners as they are taught by a trainer with Chef experience. They get to practice, practice, practice to get it right become high level professional in the industry

The learning journey of a chef will vary considerably from one individual to the next; however it is the range of experiences in the basics gained in this role which provide the opportunities to progress to any future senior chef role.



## Benefits to training with Tess?

- Incredible trainers with industry specific knowledge and an ability to inspire
- Amazing 90% overall success rate in our courses
- OneFile - award winning learning platform that brings training and assessment together
- BKSBS - the UK's most popular online Functional Skills and GCSE Solution. A diagnostic and tailoring tool that increases the learner experience and chances of success
- Learning & Development Style Workshops

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