

# Apprenticeships

## Commis Chef

### Level 2 Standard



Apprenticeship Code: STO228  
Sector: Catering

#### Length of Delivery

Up to 12 months.

#### Entry Requirements

Apprentices without Level 1 English and maths will need to achieve this level and taken the test for level 2 prior to taking their end point assessment.

Employers can set their own entry requirements; however, learners must be of the right calibre and committed to achieve all components of their apprenticeships.

#### About the Role

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.

#### What Apprentices need to learn

Apprentices need to complete 20% off-the-job training during the on-programme phase of their apprenticeship. Specific rules govern this, and it must take place in the apprentice's contracted hours.

All Apprentices will demonstrate the following Knowledge, Skills and Behaviours:

##### Knowledge:

- Demonstrate a range of craft preparation and basic cooking skills and techniques to prepare, produce and present dishes and menu items in line with business requirements
- Always Maintain a clean and hygienic kitchen environment, complete kitchen documentation as required
- Work effectively with others to ensure dishes produced are of high quality, delivered on time and to the standard required
- Follow instruction to meet targets and effectively control resources

##### Skills:

- Culinary
- Food Safety
- People
- Business

##### Behaviours:

- Use technology and equipment in line with training
- Enthusiastic
- Pay attention to detail and work consistently to achieve standards
- Demonstrate high personal hygiene standards
- Communicate and behave effectively to help team members achieve the best result for the customers and the business

Please go to the Institute of Apprenticeships website for further detail on the standard and assessment [www.instituteforapprenticeships.org/apprenticeship-standards/commis-chef/](http://www.instituteforapprenticeships.org/apprenticeship-standards/commis-chef/)

## End Point Assessment (EPA): how apprentices achieve their qualification

When the apprentice reaches the end of the On-Programme Assessment stage, they pass through “Gateway” to the End Point Assessment (EPA). The end point assessment comprises of a range of assessment methods. There are four assessment activities - independent end assessment, knowledge test, practical observation and culinary challenge. They may be undertaken in any order and the professional discussion must be the last activity completed. All assessment activities must be completed within two months.

Before you can book end point assessment, Lakes College and the employer will sign off that the apprentice will be ready for EPA by a gateway assessment.

## Progression Opportunities

Level 3 Chef de Partie Standard

## Next Stage

- If you are an employer please contact our Business Accounts Management lead via [team-sales@lwc.ac.uk](mailto:team-sales@lwc.ac.uk), whom will arrange an appointment to support your recruitment needs.
- If you are an applicant please either:  
Go to our website [www.lwc.ac.uk](http://www.lwc.ac.uk) and apply  
or contact our admissions team **01946 839300**  
or email [admissions@lwc.ac.uk](mailto:admissions@lwc.ac.uk)

  
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