



**The Course**

**In brief...**

Apprenticeships are a popular choice for people looking for on-the-job training and the opportunity to gain recognised experience whilst earning a wage. Your training will take place at College in conjunction with your employer and they will be heavily involved in your progress and development.

A Commis Chef Apprenticeship will give you valuable experience of a variety of routine food preparation and cooking activities. You will be working in a kitchen environment where your duties could include preparing and cooking a variety of dishes and maintaining a clean safe and hygienic working environment.

**Who is it for?**

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 supervision of a more senior chef. The primary objective of the commis 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 positions.

**What the Course Leads to**

**What courses can I do after this?**

On successful completion of this Apprenticeship you could progress to Chef de Partie Apprentice Standard

**What do I need to apply**

**To do this course you should have...**

You must be employed to undertake an Apprenticeship (we could help you with this if you don't currently have one). You will need to show a strong commitment to pursuing a career in food preparation and cookery. You will ideally have maths and English GCSE grade D/2 or above. We can also accept Level 1 Functional Skills. All applicants for Apprenticeship training will be required to attend an interview and assessment.

**Course costs**

Course Code	Start Date	Costs 16-18	Costs 19-23 (with concessions)	Costs 19+ (no concessions)
HAXOHE0001	01/08/2021	TBC	TBC	TBC

\* Please note fees are subject to change.

**Costs**

*NB - If you leave after the first four weeks, you/your employer will be liable to pay the full fees for the remainder of the*

**Key Information**

**Duration**

18 Months

**Attendance**

Apprenticeship

**Level**

Other Courses

**Qualification Name**

Apprenticeship Standard

**Awarding Body**

People 1st

**Curriculum Area**

Service Industries and Humanities - Hospitality and Catering

academic year. You are also liable to repay any assisted funding you have received (This includes any uniform/travel assistance)

## Associated Costs

Click [here](#) for a uniform list required for this course A [Top Up](#) list is also available for progressing students THESE ARE CURRENTLY BEING UPDATED

Course Content

## Course Content

To gain the full Apprenticeship the content will include:

- Functional Skills Maths L1
- Functional Skills English L1
- Working towards Eng & Maths L2

Knowledge & Behaviours include:

- Food safety & Hygiene
- Due diligence processes
- Allergen Awareness
- Effective Teamwork
- Kitchen Etiquette
- Basic Costings & Yields of goods
- Portion & Waste Control

Cookery Content:

- Quality points & commodity groupings:
- Fish & Shellfish
- Meat & Poultry
- Game & Offal
- Vegetables & Vegetable Proteins
- Stocks, Sauces & Soups
- Egg & Farinaceous Dishes
- Pastry & Dough products
- Cakes, Sponges & Biscuits
- Hot & Cold Desserts

### Next Steps ...

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Live chat available on the website

