Commis Chef Level 2

Duration:

15 months plus
End-point Assessment period.

Who's it for:

Chefs who prepare and cook all food
types fresh and from scratch.

Learning overview

This Commis Chef Level 2 apprenticeship suits a busy kitchen preparing fresh food.
Team members will learn how to prepare and cook all food groups and ingredients
and leave the apprenticeship with a knowledge of every section of the kitchen.

What's covered:

Eight modules focus on specific food types in detail, providing key information on the preparation, cooking, and supply of the full range of ingredients found in the kitchen. Team members will develop a knowledge of the following food types:

- Meat and poultry
- Vegetables,stocks and soups
- Pasta, rice and eggs
- Fish and shellfish
- Sauces
- Breads, cakes,and biscuits
- Pastry and dessert
- Game and offal

Culinary

Develops skills in the safe preparation of a range of dishes and provides learners with key insights into food management systems and technology in the wider business. Apprentices will understand safe and efficient storage and use of kitchen equipment.

Food safety

Gives learners vital knowledge about food safety practices and legislation, covering work-place health and safety, allergies and food waste.

People

Provides team members with techniques in communication with a wide range of co-workers and stakeholders, making sure the team member understands how to best work within a team. This section will develop confidence and leadership in the apprentice.

Business

Develops knowledge of the wider business and brand, including the standards of presentation and quality expected in the organisation. Team members will gain an understanding of the supply chain, costing of a dish, and the development of the menu.

In addition to your salary, Barons Eden will fully fund the apprenticeship and have valued this apprenticeship at £15,800, based on training costs and the cost to the business.

There is no upfront cost for the learner, nor is there any repayment required at any time.