# Level 2 Commis Chef Apprenticeship

HOSPITALITY & CATERING
Heart of Yorkshire Education Group

**START DATE**
Flexible start dates

**LEVEL**
Level 2

**STUDY MODE**
Full-time

**DURATION**
12 months

**LOCATION**
Workplace Based

**For further information about this course, including Entry Requirements, Assessments and Further Study, scan the QR code.**

## Course Overview

A Commis Chef is the most common starting position in many kitchens. 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 function in every section of the kitchen, and eventually to pick the section in which they feel the 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.

Apprenticeships give you the opportunity to work for a real employer, earn a real salary and gain a real qualification whilst gaining valuable workplace skills and experience. If you are aged 16 or above, are driven to succeed in a particular industry and are willing to commit yourself to training and study, then an Apprenticeship could be the right career move for you.

## What You Will Study

The apprentice will learn, work, earn and achieve a qualification all at the same time.

To achieve the apprenticeship they will complete the following:

- An industry designed and recognised apprenticeship
- Complete a 'recipe log' of dishes that includes: meat, fish, poultry, shellfish, hot and cold desserts, sauces and dough for example
- End Point Assessment (Practical Observation, Culinary Challenge, On Demand Test and Professional Discussion)

The apprentice will work towards the following Functional Skills:

- Mathematics up to Level 2
- English up to Level 2

Learners who have already achieved GCSEs (9-4/A*-C) in Maths and English may be exempt from Functional Skills.

The apprenticeship is work based, however the apprentice may be required to attend College for functional skills if needed.

## Need More Information?

For additional course information please contact the Course Information Team on **01924 789111** or email **courseinfo@heartofyorkshire.ac.uk**.

To learn more about the Heart of Yorkshire Education Group, our facilities and how we can support you please visit our website **www.heartofyorkshire.ac.uk**.

## Quick Links

**How to Apply**

**Student Support**

**Virtual Tours**

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## How You Will Be Assessed

Practical Observation, Culinary Challenge, On Demand Test and Professional Discussion

## Fee Information

Please contact the Apprenticeship Recruitment Team on 01924 789469 or email apprenticeships@heartofyorkshire.ac.uk

## Further Study

Level 3 Chef De Partie Apprenticeship Standard.

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