

COMMIS CHEF

Apprenticeship

STUDENT FACTSHEET

YOUR FUTURE STARTS HERE

Looking to start your first culinary role? Developed by the renowned industry experts in the catering & hospitality sector, Commis Chef Apprenticeship is a great way of getting your career started in a kitchen.

Key Information

Level	2
Duration	18 months
Entry requirements	- 16 years or over. - Please contact our Apprenticeship team for further entry requirements.
Delivery	A minimum of 30 hours of on the job training at work place per week including a day/ block release to study theory at our Uxbridge/ Hayes/ Harrow campus
Key responsibilities	Prepare food and carry 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
Qualifications	Pass end point assessment
Progression	Progression from this apprenticeship is expected to be into a chef de partie role or senior production chef role.

Choose a Trusted Provider



We are a top provider in London with consistently high success rates



We are the largest college group providers of apprenticeships in west London



We work with major companies including British Airways, Brunel University London & Menzies etc.



Most of our apprentices secure employment at the end of their apprenticeship

Discounted travel with an Apprentice Oyster card

Discounts on shopping with an NUS Apprentice Extra Card

Employers involved in creating this standard:

Hilton Worldwide, Mitchells and Butler, The Spirit Pub Company, Compass Group UK&I, PGL, McDonald's UK, Hospitality SME consortium led by the Lancaster London, Red Carnation Hotels, Frederic Robinson, Barchester Healthcare, Whitbread, SSP, KFC UK, Greene King, Institute of Hospitality, Royal Academy of Culinary Arts, British Institute of Innkeeping, British Beer & Pub Association, People 1st, Brend Hotels.

- 01895 853622/ 0208 909 6328
- apprenticeships@hruc.ac.uk
- www.hruc.ac.uk/apprenticeships
- @HRUCSkills



Apprenticeships & Skills

Harrow, Richmond & Uxbridge Colleges

Sample Modules and Content

	Knowledge and Understanding	Skills	Behaviours
Culinary	Identify the factors which influence the types of dishes and menus offered by the business	Contribute to reviewing and refreshing menus in line with business and customer requirements	Show enthusiasm for keeping up to date with business and industry trends
	Know how to undertake set up, preparation and cleaning tasks to standard whilst working in a challenging, time-bound environment	Work methodically to prioritise tasks, ensuring they are completed at the right moment and to the required standard	Demonstrate the ability to identify when tasks are not going to plan and has the confidence to request support when needed
	Identify the principles of basic food preparation and cooking; taste; allergens; diet and nutrition	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	Show commitment to developing skills & knowledge; trying out new ingredients & dishes; practicing & reflecting on different preparation and cooking techniques
Food Safety	Identify the personal hygiene standards, food safety practices and procedures required, understand the importance of following them and consequences of failing to meet them	Maintain a clean and hygienic kitchen environment at all times, complete kitchen documentation as required	Demonstrate high personal hygiene standards
	Understand how personal and team performance impact on the successful production of dishes and menu items	Work effectively with others to ensure dishes produced are of high quality, delivered on time and to the standard required	Take pride in own role through an enthusiastic and professional approach to tasks
People	Recognise potential risks in the working environment, how to address them and the potential consequences of those risks management	Undertake all tasks with due care and attention, reporting risks in the appropriate manner	Is vigilant and aware of potential risks within the kitchen environment and takes action to prevent them
Business			

Frequently Asked Questions

What is new apprenticeship standard?

Apprenticeships in England are changing. Because of government reforms, a new style of apprenticeships has been designed to meet the needs of employers, learners and providers.

How will I be assessed?

You will be assessed continually in knowledge, skills and behaviour areas at work. Towards the end of the apprenticeship, employers and providers will 'sign-off' the apprentice as ready for the end-point assessment (EPA).

Signing-off an apprentice indicates the employer and providers believe their knowledge, skills and behaviours are the level required to gain an apprenticeship. This sign-off is called the 'gateway'.

An end-point assessment (EPA) is a collection of assessments that offers confirmation of knowledge, skills and behaviours for a particular role. The EPA must be achieved before an apprenticeship certificate can be issued. The assessment organisation and the assessor must be independent of, and separate from the training provided by the provider and employer.

Do I already need to have a job to start an apprenticeship?

You should be working a minimum of 30 hours per week in a job. If you are unemployed, view our vacancies to apply for a job:

www.hruc.ac.uk/apprenticeships

Can I start an apprenticeship after Year 11?

Yes, you can! Young people in England must stay in education or training until they turn 18. If you're looking for a different option after Year 11, an apprenticeship could be the answer for you!

How much does an apprenticeship cost?

There is no cost for you to do an apprenticeship if you are 16 years old or over and you will be paid a wage.

View our vacancies to apply

www.hruc.ac.uk/apprenticeships



Already working? Upskill!

Turn your job into an apprenticeship. Call us on **01895 853622 / 0208 909 6328** to get you started.