

HOSPITALITY COMMIS CHEF L2 FACTSHEET 1

Hospitality Commis Chef L2

Customer services, catering and hospitality skills can take you all round the world and there are no limits to the level of progression you can make within these sectors.

Whether you are interested in organising corporate conferences, preparing top class meals, creating mouth-watering menus, or providing first class customer service, there are many options within these industries at home and internationally.

Commis Chef role requires preparing food and carrying out basic cooking tasks in every section of a kitchen under the supervision of a senior chef. This apprenticeship is the perfect opportunity to train and learn skills, experience and expertise that would help progress to any future senior chef role. Team working and developing working relationships are essential attributes in this role.



NEWHAM
COLLEGE
LONDON

 Apprenticeships

Call us on 0208 522 5759
apprenticeships@newham.ac.uk

HOSPITALITY COMMIS CHEF L2

FACTSHEET 2

Elements of this Standard

Level 2 Hospitality Commis Chef Standard

Functional skills Level 1: English and Mathematics

What apprentices will learn

- Principles of basic food preparation and cooking
- Food safety standards, practices and procedures, and personal hygiene standards
- Stock checks, stock control and waste management
- Setting up, preparing and cleaning their working environment
- Identifying commonly used knives and equipment and their specific uses
- Team working and developing working relationships

Entry Requirements:

- Set by the employer
- GCSE Grades A-D/9-3 in English and Maths, or capability to achieve FS L1
- Take the test to achieve FS L2

Desired Skills and Attributes:

- Strong communication skills and being proactive
- team working skills
- Punctual, reliable and enthusiastic

Progression:

Successful completion of this Standard could lead to an Apprenticeship in Hospitality Chef de Partie Standard or take you through Chef De Partie role or senior production chef career path

Example job roles:

- Commis Chef
- Demi Chef

Delivery model and duration:

- 14 months
- Off the job training delivered one day a week at the college through a blend of high quality targeted workshops and online materials
- On the job training at the workplace will support to build a portfolio and ensure the skills, knowledge and behaviours are applied in the workplace
- Additional workshops for English, Maths and ICT if needed

Application process

- Applications for vacancies are completed via the apprenticeship vacancy section of the Newham College website.
- All applicants are assessed at interview, reviewing prior qualifications and experience for suitability of the role