

APPRENTICESHIP STANDARDS ASSESSMENT AND SOLUTIONS

COMMIS CHEF

- LEVEL 2
- 12 MONTH PROGRAMME



HOSPITALITY SECTOR

OVERVIEW

A Commis Chef is the most common starting position in many kitchens and in principal the most junior culinary role. Your apprentice Commis Chefs will prepare food and carry out basic cooking tasks under the supervision of a more senior chef.

ROLE PROFILE

Commis Chef apprentices can work in a range of kitchens, including restaurants, banqueting venues, hotels or contract catering.

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. This will enable your apprentices to experience, consider and value each kitchen section with a view to choosing an area where they feel most inspired.

YOUR APPRENTICES' LEARNING JOURNEY

The learning journey of any chef, including apprentices, will vary considerably from one

individual to the next. Apprentice Commis Chefs will learn, understand and have experience of the basic skills in order to progress to a senior chef role.

Your apprentices will complete a 12-month apprenticeship learning journey. Their journey will include achievement of at least Level 1 Literacy and Numeracy.

On completion of their learning journey, apprentices will undertake an End-Point Assessment, with an independent iCQ assessor.

Throughout their journey, your apprentices will record and update their progress using iCQ's **iLearner** system, and their End-Point Assessment will be delivered using **iLearner**.

FURTHER INFORMATION

The full Standard, Assessment Plan and current funding details can be viewed on the [*Institute for Apprenticeships & Technical Education*](#) website.



LEARNING
JOURNEY



GATEWAY
MEETING



END-POINT
ASSESSMENT

APPRENTICESHIP STANDARDS DELIVERY SOLUTIONS



APPRENTICE AND LEVY/FUNDING MANAGEMENT

A complete apprentice and levy/funding management tool for ROATP providers and employer-providers.

Manage your funding, apprentice key learning milestones and progression, off-job learning hours, gateway meeting and much more. All using one, secure, on-line, management system - **iLearner**.

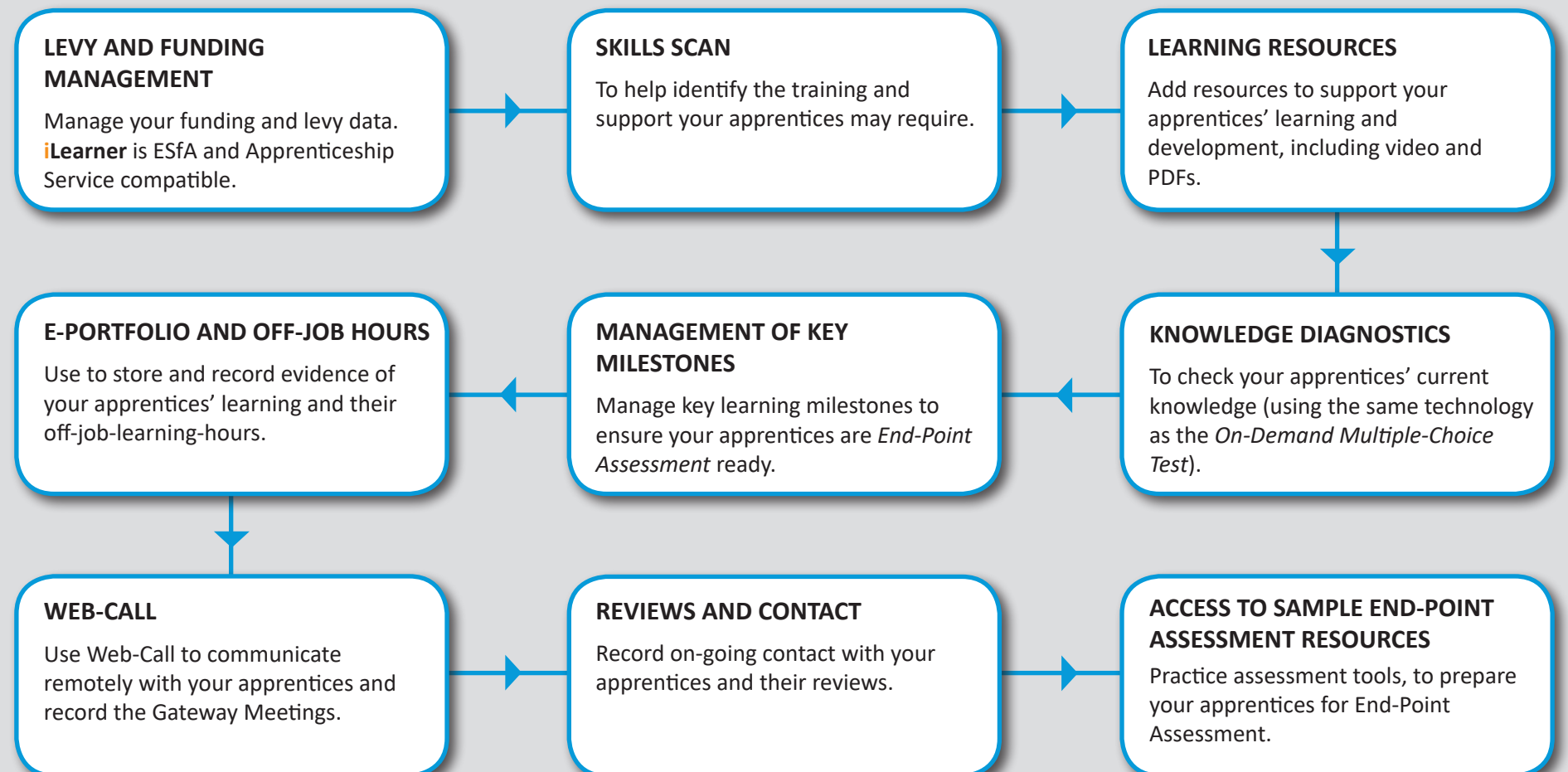
APPRENTICESHIP STANDARDS END-POINT ASSESSMENT SOLUTIONS

DELIVERY OF END-POINT ASSESSMENT

- Sample assessment resources and Trainer Toolkit, to prepare your apprentices for their End-Point Assessment
- Professional Discussion, Interview and Presentation End-Point Assessment conducted online, using **iLearner's** Web-Call
- Track End-Point Assessment progress and results on **iLearner**

APPRENTICESHIP LEARNING JOURNEY

A complete
apprenticeship
delivery solution -
guiding you every step
of the journey...



APPRENTICESHIP STANDARDS END-POINT ASSESSMENT

COMMIS CHEF - LEVEL 2



MULTIPLE-CHOICE TEST

The scenario-based test will cover culinary, food safety, people and business, using iLearner's on-line multiple-choice test tool. There will be a maximum of 52 questions; time allowed is 90 minutes.



OBSERVATION

The three-hour observation enables your apprentices to demonstrate their skills, knowledge and behaviour in an operational kitchen environment, to produce food to standard. The observation may be split to cover both preparation and service.



CULINARY CHALLENGE

A two-hour observation in a controlled environment focussing on skills and creativity whilst demonstrating working to the organisation's standards. The challenge requires your apprentices to produce a two-course meal (main and dessert) for two people.



PROFESSIONAL DISCUSSION

A 40-minute structured discussion between your apprentices and an iCQ assessor, including aspects of the standard not seen in the observation or culinary challenge, the log of dishes prepared in the workplace and a selection of pre-prepared discussion areas (available from iCQ).



APPRENTICES CAN ACHIEVE A PASS OR A DISTINCTION GRADE.

WANT TO KNOW MORE?

For further information, please contact us:

T | +44 (0)20 7849 3370

E | enquiries@icanqualify.co.uk

www.icanqualify.co.uk

