

# APPRENTICESHIP STANDARDS ASSESSMENT AND SOLUTIONS

## COMMIS CHEF

- AP04
- 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, hotels, care homes/hospitals, military establishments and cruise ships.

The broad purpose of the role is to support the kitchen by preparing, cooking and finishing a range of food items, rotating around each section of the kitchen. Hours can be unsociable, such as early mornings, late evenings, weekends and holidays.

### 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 English and Maths.

On completion of their learning journey, apprentices will undertake an End-Point Assessment, with an independent iCQ assessor. A minimum of Level 2 English and maths is required prior to taking the End-Point Assessment.

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 END-POINT ASSESSMENT

## COMMIS CHEF - LEVEL 2

### ▶ **MULTIPLE-CHOICE TEST**

The scenario-based test will cover essential safety, ingredient, food preparation and cooking method knowledge, using **iLearner's** on-line multiple-choice test tool. There will be a maximum of 50 questions; time allowed is 75 minutes.

---

### ▶ **PRACTICAL ASSESSMENT WITH QUESTIONS**

Apprentices will be observed by an iCQ assessor, in a simulated environment that enables them to demonstrate a range of food preparation, cooking and finishing techniques that may not typically be observed during a service period in their place of work. The assessor will ask questions during the assessment to check the understanding of the knowledge and skills applied in the demonstration. The practical assessment and questions will last for 3 hours.

---

### ▶ **PROFESSIONAL DISCUSSION**

A 60-minute structured discussion between your apprentices and an iCQ assessor, including aspects of the standard not seen in the observation. It will involve questions on safety, preparation and cooking methods by food group and professional behaviour and organisational culture.



APPRENTICES CAN ACHIEVE A PASS OR A DISTINCTION GRADE.

## WANT TO KNOW MORE?

For further information, please contact us:

T | +44 (0)20 3897 9293

E | [enquiries@icanqualify.co.uk](mailto:enquiries@icanqualify.co.uk)

[www.icanqualify.co.uk](http://www.icanqualify.co.uk)

