



Commis Chef

Course Overview

- ◆ This apprenticeship programme includes learning about the role of a junior culinary chef within the kitchen, preparing food and carrying out basic cooking tasks under the supervision of a senior chef.
- ◆ The apprentice will develop the skills and knowledge required to learn and understand how to carry out basic functions within each part of the kitchen.
- ◆ They will learn to consider and value each section of the kitchen, before choosing an area of expertise where they feel most inspired.
- ◆ Student's roles will vary across different kitchens, but it is necessary within the industry to understand and have experience in the basics of the role in order to progress and become a senior chef in the future.
- ◆ Some of the core competencies the apprentice will learn include: contributing to reviewing and refreshing menus in line with business and customer requirements, recognising how technology supports the development and production of dishes and menu items, measuring dish ingredients and portion sizes accurately, identifying correct ingredients in line with recipe specifications and learning how to correctly store and use food commodities when preparing dishes.

Who is it aimed at?

It's open to all ages - not just school or college leavers, employed adults are eligible too. The course is for anyone interested in the following job roles:

- ◆ Commis Chef
- ◆ Pastry Commis Chef
- ◆ Junior Chef
- ◆ Trainee Chef

These roles will vary between the kitchen departments of various small, medium and large organisations.

Duration

- ◆ This apprenticeship takes approximately 12 months for the apprentice to fully complete.

How is this apprenticeship delivered?

- ◆ As part of this apprenticeship programme, the apprentice will spend four days in the workplace and one day at college where they will undertake classroom training, portfolio building and will perform practical related projects.

Entry requirements

- ◆ Employers set their own entry specification but the apprentice will complete Maths and English functional skills if they did not achieve GCSE grade 4 or above.

Off-the-job funding rule

- ◆ The funding rules state that 20% of the apprentice's time must be spent completing off-the-job training, this may include different activities and is measured over the course of the apprenticeship.
- ◆ Apprentices will be required to undertake the equivalent of a day's training to meet this funding rule. This could be either attending BCoT, shadowing another department/role, online learning, or manufacturer training and will be fully documented in their portfolio.

Progression opportunities

- ◆ Upon completion of the apprenticeship, with the transferable skills gained, the apprentice can progress further and apply their knowledge within a senior chef role across many sectors.
- ◆ The apprentice may also progress their training further and undertake the Level 3 Chef de Partie apprenticeship, or work towards other relevant qualifications related to their role in the workplace.

Did you know?

- ◆ An apprentice can be a new or existing employee.
- ◆ Apprenticeships are open to anyone living in England over the age of 16 and not in full-time education.
- ◆ Apprenticeship programmes can go up to degree level.
- ◆ BCoT is one of the largest providers of apprenticeships in the region. We work with large and small employers across all industry sectors.
- ◆ BCoT is in the top 30% of colleges nationally for timely achievement of apprenticeships for all ages and levels - National Achievement Rate Tables 2017/18.

Get in touch

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