

Commis Chef

A commis chef is the most common starting position in many kitchens and in principal the most junior culinary role. A commis chef prepares food and carries 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. Therefore having the opportunity to experience, consider and value each section with a view to choosing an area where they feel most inspired. The learning journey of any chef will vary considerably from one individual to the next; however it is necessary to understand and have experience in the basics that this role provides in order to progress to any future senior chef role.

Funding cap
£8,000

Average duration
12 months

Level 2
GCSE A-C equivalent

Qualifications
None specified

Professional Accreditation
n/a

Candidates will cover areas including:

Knowledge, Skills, Behaviours

Culinary

- Review/refresh menus
- Use technology to achieve best results
- Check food stocks, report shortages, prioritise etc.
- Prioritise tasks
- Measure ingredients and portions accurately
- Craft prep and basic cooking skills/techniques
- Using correct knives/knife skills
- Storing/using/preparing/cooking food

Food Safety

- Maintain clean and hygienic kitchen
- Store/prepare/cook ingredients correctly

People

- Work effectively with others
- Communication
- Support team members
- Develop good working relationships

Business

- Follow instructions to meet targets
- Usage/waste procedures
- Recognising and preventing risks

Assessment

- 90 minute multiple choice test
- 3 hour observation in working environment
- 2 hour observation in controlled environment (culinary challenge)
- 40 minute professional discussion
- Grading (pass, distinction)



For further information, contact CQM
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