



## Commis Chef Apprenticeship

This course is suitable for those interested in a career in catering, the course has been written by industry experts ensuring that those who complete this course will be fully trained in all areas of their future career.

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.

### ✓ Ideal if

This apprenticeship is perfect for those already working in catering and wish to progress further. It is also great for those who have a passion for catering and would like to develop skills whilst earning.

### ☰ You'll need

Employers will set their own entry requirements in order to start on this apprenticeship however, you must be prepared to work towards a level 2 functional skills qualification in English and maths.

### 🎓 You'll learn

The overall apprenticeship training provision focuses on enhancing the learner's ability to practice specialist industry skills and to consistently demonstrate appropriate levels of competence. This is delivered with the ongoing support of our dedicated team members, offering guidance to both the learner and the employer.

You'll progress through the core hospitality modules including to Culinary, Food Safety, People and Business.

### Key facts

**Course title:**

Commis Chef Apprenticeship

**Locations:**

Cornwall College Camborne,  
Cornwall College St Austell,  
Cornwall College Saltash

**Start date:**

September 2019, September  
2019, September 2019

**Course length:**

1-2 years

To find out more call 0845 22 32 567 or  
email [enquiries@cornwall.ac.uk](mailto:enquiries@cornwall.ac.uk)



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## Expect

You'll be assessed on your Knowledge and Understanding (Know it), on your Skills (Show it) and your behaviours (Live it).

The apprenticeship is primarily undertaken at the learner's workplace, with college attendance through block or day release.

## You'll love

Develop your own skills and knowledge through training and experiences whilst getting paid.

## You'll go on to

On successful completion you can continue to commence work in the industry using your practical skills or progression from this apprenticeship could be into a chef de partie role or senior production chef role.

## Choose from these course options

Course Title	Location	Start	Length
Commis Chef Apprenticeship	Cornwall College Camborne	September 2019	1-2 years
Commis Chef Apprenticeship	Cornwall College St Austell	September 2019	1-2 years
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