

Commis Chef (Level 2)

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business
development
@southport
college

This apprenticeship develops the knowledge, skills and behaviours required to become a Professional Restaurant Chef

Why study this course?

- Gain experience/formal qualifications and earn why you learn!
- Learn how to be a Commis Chef in a Professional Restaurant Environment.
- We can help you find a job in a restaurant or if you already work in a professional kitchen, we can help you gain formal qualifications

Who is the course aimed at?

- This course is aimed at Learners who want to work and/or gain experience in Professional Restaurant Kitchens

What will you study?

- All practical and theoretical aspects of Professional Restaurant Cookery
- Level 1/2 Functional Skills if required

Behaviours you will develop

- Working in a Professional Restaurant Kitchen requires good communication skills, commitment to developing practical knowledge and understanding of the Hospitality environment, all of which are covered by this qualification

Entry requirements

- You will need to complete initial assessments in Maths and English and take part in an interview with a member of our Assessment Team
- You will need to be working in an environment that will provide you with the opportunities to learn and develop Restaurant Kitchen skills

How long will it last?

- 13 - 18 months

How will it be delivered

- At Southport College we like to treat all our Commis Chef Apprentices as individuals and work around the needs of the Employer and Apprentice. The main body of the Apprenticeship is delivered in your workplace on a one-to-one basis with your Employer/Assessor and Southport College Facilitate Weekly sessions in the College for further Practical Delivery. This will be assessed through the completion of a portfolio of evidence and an External End Point Assessment
- Maths and English development will be delivered in the Classroom at Southport College on a flexible basis to suit the Apprentice and employer. If you have a Grade C or 4 in GCSE you will be exempt from Maths and English
- You and your employer must demonstrate a commitment to off the job training to support completion of this apprenticeship

Qualifications gained

- Level 2 Commis Chef
- Level 1 and 2 Functional skills Maths and English (if required)

Progression to further study

- Intermediate Apprentices, with support and opportunities in the workplace, can progress onto Advanced Apprenticeships:
- Level 3 Chef De Partie
- With additional training, you may be able to progress in your career to roles including Chef De Partie, Sous Chef, Team Leader, supervisor or a wide range of other Kitchen roles

Further details

Further details on this Framework can be found at:

www.afo.sscalliance.org

Who to contact

For more information about apprenticeships, funding and training, please contact our Business Development Team on 01704 392817 or email on employer@southport.ac.uk

Apprenticeships at Southport College