

Commis Chef: Level 2



Overview

The Commis Chef prepares and carries out basic cooking tasks in every section of a kitchen, under the supervision of a senior chef.

The most common starting position in many kitchens, the Commis Chef is in principal the most junior culinary role. Their primary objective is to learn and understand how to carry out basic functions in every section of the kitchen 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 in undertaking this role they will experience the basics required to progress to any future senior chef role.

This Level 2 qualification can be achieved in 12 months.

Industry Knowledge

A Commis Chef will learn and be able to demonstrate knowledge in the following areas;

- Culinary
- Food Safety
- Communication
- Business

Behaviours

A Commis Chef must be able to;

- Lead by example, working conscientiously and accurately at all times
- Be diligent in safe and hygienic working practices
- Take ownership of the impact personal behaviours and communication can have in the workplace by demonstrating a consistent, professional approach
- Advocate equality and respect working positively with colleagues, managers and customers
- Actively promote self and the industry in a positive, professional manner
- Challenge personal methods of working and actively implement improvements



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