



Commis Chef - Level 2 Intermediate Apprenticeship

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.

Capital City College; led from its hospitality flagship Westminster centre, run this apprenticeship over a 16-month timeframe, with a learning period of 12 months and an end point assessment (EPA) of up to 4 months.

WHO IS IT FOR?

The commis chef apprenticeship is suitable for someone who prepares food and carries out cooking tasks under the supervision of a more senior chef. It is designed to develop craft skills and knowledge within all areas of the operation of a kitchen.

PROGRESSION

By completing this apprenticeship, you will gain a nationally recognised qualification, and this may open up many career prospects and pathways for you within the hospitality and catering industry.

TRAINING

- Commis Chef Apprenticeship Standard
- Functional Skills English and Maths Level 1/Level 2 (as needed)

END POINT ASSESSMENT

EPA is 4 months in duration and includes a practical assessment, online theory test, multiple choice exam and a professional discussion.

NEXT STEPS

Chef de Partie apprenticeship

Duration: 15 Months

Location: Workplace and College

Sector: Hospitality and Culinary Arts



KEY EMPLOYERS

- Compass
- Fullers
- Caprice Holdings
- RAF Club
- Boodles
- The Ritz
- Grosvenor House Hotel
- Hilton

FUTURE OPPORTUNITIES

Apprentices who complete the commis chef apprenticeship will aim to gain progression

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