

COMMIS CHEF

LEVEL 2



step22 

GREAT PEOPLE INTO GREAT JOBS

COMMIS CHEF

Level 2

Working as a commis chef is a great way of getting started in a kitchen; while it's the most junior culinary role it provides a means of learning a range of key skills on the job. A commis chef prepares food and carries out basic cooking tasks under the supervision of a more senior chef.

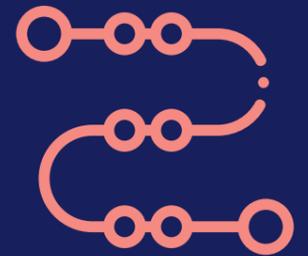
A primary objective of the commis chef is to learn and understand how to carry out the basic functions in every section of the kitchen. This gives them the opportunity to experience, consider and value each section with a view to choosing an area where they feel most inspired.

The learning journey of a chef will vary considerably from one individual to the next; however it is the range of experiences in the basics gained in this role which provide the opportunities to progress to any future senior chef role.



Pre-enrolment timeline

In order to make sure you have chosen the right apprenticeship and have enough information at the start of the programme we will go through the following steps. This is to make sure you are fully informed and ready to start your apprenticeship journey:



 Employers and potential apprentice

Attend a webinar which provides an overview on the following:

- Overview of the apprenticeship programme
- 20% Off the Job Training
- Attendance at group masterclasses and webinars
- Initial assessment and skill scan process
- Apprenticeship agreement

 Potential apprentice

Complete the BKSBI initial assessment for maths and English
Complete the skill scan

 Employer:

Complete the skill scan for the potential apprentice

 Employer and potential apprentice

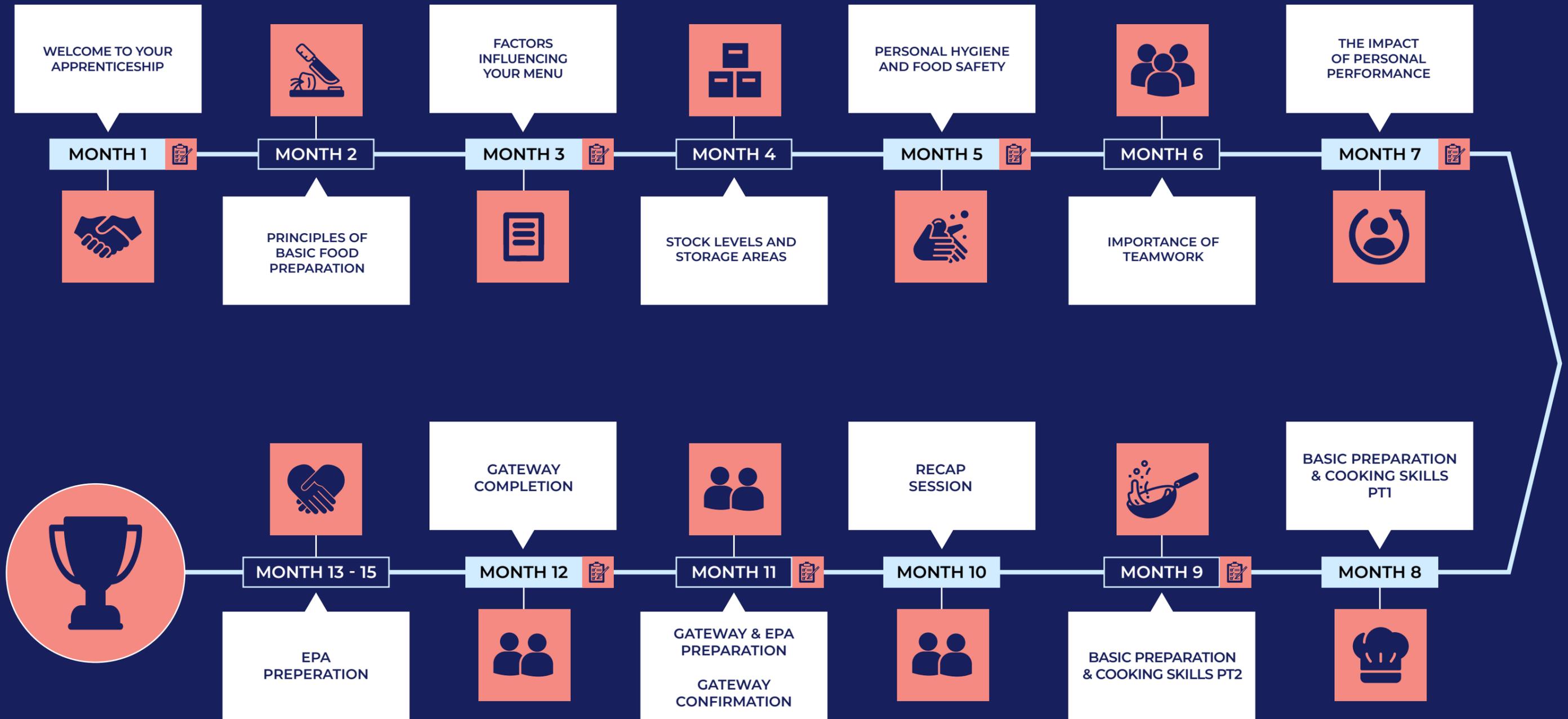
Attend a 1:1 remote session with the trainer to talk through the skill scan and initial assessment to confirm suitability

 Apprentice:

Invited to group induction
Introduction to the apprenticeship
Complete enrolment paperwork

Your Journey

COMMIS CHEF
Level 2



REMOTE 1-1 OR A FACE TO FACE

These sessions will occur each month and will be delivered either remotely via Teams or in person at the Apprentice's workplace. They will last between 1 and 3 hours.



PROGRESS REVIEWS

GREAT PEOPLE INTO GREAT JOBS

Month	Session Title	Session Contents	Self-Learning
1	Welcome to your Apprenticeship	<ul style="list-style-type: none"> Getting to know your assessor & your cohort Delivery methods, systems & the support available Types of organisations within the hospitality industry; how they differ, how they are similar & progression routes available British values / Equality & Diversity / Prevent / Safeguarding <p>PROGRESS REVIEW</p>	<ul style="list-style-type: none"> A day in the life: Create a story of what a normal day at work looks like for you. Tell me about your site, how many staff, who do you serve, what are your daily tasks, who is your line manager, what is your usual workstation. OneFile induction course: to support your induction and knowledge of the tools you'll be using. OneFile Safeguarding course: an online course to strengthen your knowledge of safeguarding and help available to you.
2	Understand the principles of basic food preparation and cooking; taste; allergens; diet and nutrition	<ul style="list-style-type: none"> Identify the principles of basic food preparation and cooking; taste; allergens; diet and nutrition. Understand commonly used knives and kitchen equipment and their specific function 	<ul style="list-style-type: none"> Complete the teaching & learning assessment from OneFile on Common Food Groups Complete the teaching & learning assessment from OneFile on Handling Knives Complete the teaching & learning assessment from OneFile on basic preparation for meat, poultry, fish and vegetables. Complete the teaching & learning assessment from OneFile on Food Allergens Complete StepUp Your Learning on Allergens
3	Understand the factors which influence the types of dishes and menus offered	<ul style="list-style-type: none"> Identify the factors which influence the types of dishes and menus offered and recognise how the use of technology can influence this. <p>PROGRESS REVIEW</p>	<ul style="list-style-type: none"> Complete the teaching & learning assessment from OneFile on the impact of seasonality and the sources and quality of ingredients. Complete the teaching & learning assessment from OneFile on recognising how technology supports the development and production of dishes Complete the teaching & learning assessment from OneFile on understanding the basic costing and yield of dishes and the meaning of gross profit.
4	Understand the importance of checking food stocks and keeping the storage areas in good order	<ul style="list-style-type: none"> Understand the importance of checking stock, stock rotation and cleaning 	<ul style="list-style-type: none"> Complete the teaching & learning assessment from OneFile on the importance of checking food stocks Prepare for and carry out a check on food stocks, identifying shortages, food close to expiry and check storage area is in good order Complete the teaching & learning assessment from OneFile on how to undertake set up, preparation and cleaning tasks Complete StepUp Your Learning on COSHH in a food environment
5	Understand the importance of following personal hygiene standards, food safety practices and procedures and the consequences of failing to meet them	<ul style="list-style-type: none"> Understand the importance of health & safety and food safety in the workplace <p>PROGRESS REVIEW</p>	<ul style="list-style-type: none"> Complete StepUp Your Learning on Food Safety Complete StepUp Your Learning on Health & Safety Carry out a risk assessment of the storeroom, fridge (s) and work area, identifying possible hazards

6	Understand how teamwork impacts on the successful production of dishes and menu items	<ul style="list-style-type: none"> Understand the importance of teamwork both back and front of house. 	<ul style="list-style-type: none"> Complete the teaching & learning assessment from OneFile on Teamwork. Complete StepUp Your Learning on Personal Resilience Complete the teaching & learning assessment from OneFile on Communication / E&D
7	Understand how personal performance impacts on the successful production of dishes and menu items	<ul style="list-style-type: none"> Understand how personal performance impacts on the successful production of dishes and menu items. Understand how to communicate with colleagues and team. Understand how to communicate with members from a diverse range of backgrounds and cultures <p>PROGRESS REVIEW</p>	<ul style="list-style-type: none"> Complete StepUp Your Learning on Self awareness Complete the teaching & learning assessment from OneFile on personal performance. Update CPD plan Work on showcase Portfolio
8	Demonstrate a range of craft preparation and basic cooking to prepare, produce and present dishes and menu items in line with business requirements	<ul style="list-style-type: none"> Tutor to begin and support apprentice with log book which demonstrates a range of dishes prepared by apprentice. 	<ul style="list-style-type: none"> Work on log of dishes. This is the apprentice's opportunity to present the variety of dishes they have prepared, with full recipes, time plans, food safety controls and photos
9	Demonstrate a range of craft preparation and basic cooking to prepare, produce and present dishes and menu items in line with business requirements	<ul style="list-style-type: none"> Tutor to continue to support apprentice with log book which demonstrates a range of dishes prepared by apprentice <p>PROGRESS REVIEW</p>	<ul style="list-style-type: none"> Work on log of dishes. This is the apprentice's opportunity to present the variety of dishes they have prepared, with full recipes, time plans, food safety controls and photos
10	Knowledge check session	<ul style="list-style-type: none"> Built around any areas needing revisiting to strengthen your knowledge & understanding 	<ul style="list-style-type: none"> Work on resources from tutor and previous work to strengthen knowledge in preparation for On-line test
11	Gateway & EPA preparation	<ul style="list-style-type: none"> EPA support & preparation on the process Discuss readiness with line manager <p>PROGRESS REVIEW</p>	<ul style="list-style-type: none"> Identify dishes for the culinary challenge and practice for this
12	Gateway completion	<ul style="list-style-type: none"> Gateway meeting with employer, assessor & apprentice Completion of exit survey <p>GATEWAY REVIEW</p>	<ul style="list-style-type: none"> Make sure learner and employer ready for all aspects including professional discussion
13 15	EPA completion	<ul style="list-style-type: none"> Personalised support for EPA compilation Completion of four EPA stages 	

Delivery Types:



WEBINARS

These will be delivered via the Microsoft Teams platform and will be a maximum of 2 hours. They may be delivered on an individual basis or with a group of apprentices. The trainer will deliver a session on a particular topic and you will have the opportunity to have input through discussion and the use of the in-platform chat facility. These webinars will provide you with learning that counts towards your off the job training and will also provide you with tasks to complete for your apprenticeship learning. Please note that webinars will be recorded and be stored securely on Onefile to evidence your learning and participation.



1:1 SESSIONS

These will be either face to face or carried out remotely via Microsoft Teams. They will provide you with dedicated time with your trainer to discuss your progress towards achieving your apprenticeship and any aspects where you may feel you need extra support or guidance. Your trainer will also provide you with feedback on any work that has been set and guide you towards the next steps in your apprenticeship programme. Your trainer can also guide you towards additional resources that stretch your knowledge and understanding of relevant topics. Off the job training will also be reviewed to make sure you are on track to meet the minimum 20% requirement. All other work set will be reviewed and any additional support provided if needed. If any assessments are planned to take place during the 1:1 visit these will be recorded and added to your OneFile portfolio as evidence towards completion of your apprenticeship.



PROGRESS REVIEWS

These can either be face to face or remote and will require the involvement of your line manager. The reviews take place at least every 8 weeks and is intended to provide an update on progress towards completion of your apprenticeship. Your manager will provide their input in order to make sure that the apprenticeship is meeting the needs of your employer and that you are gaining the skills, knowledge and behaviours to improve your working practices. Targets will be set for completion of varying tasks, which can include developing softer skills or enhancing your maths, English and digital skills. Reviews are usually recorded and then stored on OneFile.



ONEFILE ONLINE COURSES

These online courses are designed to provide essential knowledge information to continue to stretch and challenge you throughout the apprenticeship. They are designed to be completed in your own time and will have knowledge checks for each. These courses can also contribute to your apprenticeship standard in conjunction with work set by your trainer. They will help build your knowledge and can expand your understanding of the industry, as well as contributing to your off the job training.

*Please note that any webinars, 1:1 meetings and progress reviews will be recorded, and securely saved and stored to your OneFile account, where only you, your manager and Step22 staff involved in your training can have access. These will not be shared outside of OneFile without your permission.

Group webinars will also be recorded and made available as a resource on OneFile. Other apprentices may access these files if they are unable to attend the live sessions.

SYSTEMS

OneFile is the e-portfolio for your Apprenticeship. This is where you will store your evidence, log your 20% off-the-job-training, and track your progress towards achievement. Gone are the days of ring binders and plastic wallets, this is your one stop shop for Apprenticeship programmes.



For the duration of your Apprenticeship, you will be given an Microsoft365 account, which provides you access to a wide range of Microsoft Office applications such as Outlook, Word, Excel and the Teams collaboration and communication tool. Teams will be integral to how you will engage and communicate with your trainer and take part in online webinars with other apprentices. You will be provided with a separate user guide to support you in setting this amazing tool up.



Using the award-winning Cognassist software, all apprentices will complete an assessment that identifies neurodiversity in the 8 domains of the brain which affect thinking and learning. This then allows our trainers to gain a better understanding of how each apprentice learns to be able to provide greater support that aids positive progression towards achievement.



BKSB is a web based platform used to obtain initial assessments and diagnostic assessments on English and Maths which then provide an individual learning plan on how to fill learners' skills gaps. Our trainers use BKSB to support one-to-one learning to improve English and Maths skills no matter what apprentices previous achievements in these subjects are. Independent learning on BKSB is encouraged to allow apprentices to work at their own pace through learning resources, skills checks and revision scenarios.



StepUp your Learning is our own hospitality specialist learning platform. You will be given access to a number of modules to compliment your learning during your apprenticeship. Topics include Allergen Awareness; Food Safety; COSHH; Guest Excellence.



Next Steps...

Following successful completion of your apprenticeship, you will be able to progress to the following:

- Chef de Partie Level 3

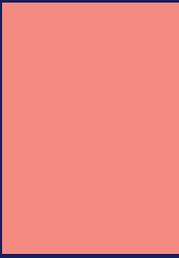
Interested?

If you are interested in starting your apprenticeship journey?

Please contact us at:

apprenticeships@step-22.co.uk





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