



SAINTS
LEARNING

APPRENTICESHIPS

COMMIS CHEF

Preparing food and carrying out basic cooking tasks in every section of a kitchen under the supervision of a Senior Chef.

The Commis Chef Apprenticeship is aimed at an emerging chef, who is working at a junior culinary role. The primary objective of the Commis Chef Apprenticeship is to learn and understand how to carry out the 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 you feel most inspired is important and therefore your place of work and training provider must jointly allow for this experience.

You will develop knowledge and skills in basic food preparation and cooking, food safety, understanding the environment and teams, basic food costs and business fundamentals.

The apprenticeship will also focus on key behaviours such as being agile, professional and inclusive, and being open to feedback, empowering you to be self-aware and develop a growth mind-set.



LEVEL

2



DURATION

14 MONTHS



COST

THERE ARE TWO MAIN FUNDING METHODS BY WHICH APPRENTICESHIP COSTS CAN BE COVERED: LEVY AND NON-LEVY





HOW WILL THE TRAINING BE DELIVERED?

This apprenticeship programme will focus on 3 areas of learning and development: Knowledge, Skills & Behaviours.

We have replicated what we have learnt on the pitch and applied it to the corporate world. We will embed our corporate athlete tactics, supporting your mental focus, physical capacity, emotional connectivity and aspirational alignment, allowing you to thrive in the most challenging circumstances.

HOME OR AWAY?

Delivery is within the workplace and at the home of your organisation, however you will be invited to masterclasses at our inspiration stadium or other similar sites, away.

It is expected that you will spend 20% of your contractual working hours undertaking learning and development. Reasonable time for training while at work should be given and may include reflection, mentoring and the development of new skills while at work.

HOW WILL I KNOW THE PROGRAMME IS RIGHT FOR ME OR MY COMPANY?

An advisor will discuss job roles, career aspirations and organisations' operational needs, to ensure the right level and programme is chosen. In addition, there will be an initial starting period of analysis, called a Flying Start, where advice and guidance may suggest a different learning path to excellence.

WILL THERE BE AN EXAM?

Yes, apprentices will be formally assessed at the end of their programme by an Independent Examiner. The assessment of competence will include a number of assessment methods, such as a competency based interview, practical observations, presentation, written exam, project or professional discussion. The exams may be conducted at the workplace or at another location.

ENGLISH AND MATHEMATICS

If you don't already hold GCSE level A* - E or equivalent in either of these subjects, your programme will include teaching and examination of level 1 Functional Skills. You will be required to achieve a Level 1 to complete your apprenticeship, and work towards a Level 2.

THE NEXT STEPS

Learners can progress onto an Advanced or Higher Apprenticeship in vocation expertise or in Team Leading or Management.

Available courses:

Level 3 Team Leading, Level 5 Management, Chartered Managers Status or Higher Education.



FURTHER READING

Government guides to apprenticeship:

www.gov.uk/topic/further-education-skills/apprenticeships

www.instituteforapprenticeships.org/apprenticeship-standards/

