

COMMIS CHEF

This training programme is designed for those working in a role which concentrates on preparing and cooking food from fresh/raw ingredients. Individuals may be cooking in any restaurant or catering outlet that serves freshly prepared and cooked food, which could include specialist, ethnic or fine dining restaurants, production kitchens or event catering. This programme is suitable for those individuals looking to start out on a career in the hospitality and catering industry, as well as those already in employment.

Is this training programme for your business?

This programme is ideal for new and talented employees who want to learn and progress, or for your existing employees who are looking to retrain or upskill. It is ideal for those looking to develop their skills within the industry.

The programme in brief

- Level 2
- Duration - 12 months
- Blended approach to delivery which could include webinars, face-to-face, Skype, telephone and online learning
- Development of the learners knowledge, skills and behaviour relevant to the job role
- Level 1 and 2 Functional Skills where appropriate
- End-point Assessment



Call: **01388 777 129**

Email: **training@learningcurvegroup.co.uk**

Visit: **www.learningcurvegroup.co.uk**

The learner journey

- 1. 12 months on-programme** – This is when the individual will learn the skills, knowledge and behaviours which will support them for their End-Point Assessment. The learner could partake in a combination of activities, such as classroom-based sessions, mentoring, shadowing, bespoke resources and off-site visits in order to support their learning and development. Learners must also partake in 20% off-job training
- 2. Gateway** – After the 12 months teaching and learning, you, your training provider and the learner will review the learners's journey and decide whether it is the right time for the on-programme assessment.
- 3. End-Point Assessment** – This is when your learner will need to demonstrate they have learnt the required knowledge, skills and behaviours, through an on demand knowledge test, a professional discussion, practical observation and business project

How your employees will learn

We want to help your employees get the most from their training programme. Therefore we will provide them with the support and guidance they need through a mixture of face-to-face and online learning. Learners will have a dedicated Talent Coach who is there to guide them through their training programme. As well as their Talent Coach, learners have unlimited access to learning and support materials online. All of this will help the learners to meet the standards set, resulting in them becoming competent and fully qualified.

We will facilitate the delivery of the learners's End-Point Assessment through an approved Assessment Organisation registered on the Register of Apprentice Assessment Organisations.

What your employees will learn

Knowledge:

Identify factors that influence the types of dishes and menus offered by the business; recognise how technology supports the development and production of dishes and menu items; identify the personal hygiene standards, food safety practices and procedures required, understanding the importance of following them and consequences of failing to meet them; understand the basic costing and yield of dishes and the meaning of gross profit

Skills:

Contribute to reviewing and refreshing menus in line with business and customer requirements; work methodically to prioritise tasks; store, prepare and cook ingredients correctly; work effectively with others to ensure dishes produced are of a high quality; follow instruction to meet targets and effectively control resources.

Behaviours:

Show enthusiasm for keeping up-to-date with business and industry trends; demonstrate high personal hygiene standards; take pride in own role through an enthusiastic and professional approach to tasks; be financially aware in approach to all aspects of work

Call: **01388 777 129**

Email: **training@learningcurvegroup.co.uk**

Visit: **www.learningcurvegroup.co.uk**