

TQUK APPRENTICESHIPS CAN TAKE YOU EVERYWHERE

DESTINATION: COMMIS CHEF APPRENTICESHIP

1 CHOOSE YOUR DESTINATION

Where do you want to go?

COMMIS CHEF APPRENTICESHIP

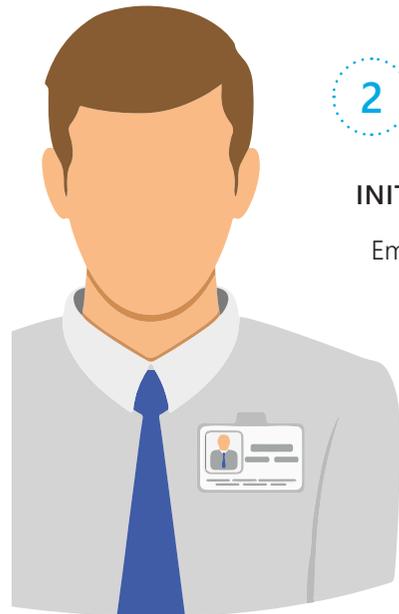
A commis chef is the most common starting position in many kitchens and in principal the most junior culinary role. A commis chef carries out basic cooking tasks and prepares food under the supervision of a senior chef whilst their primary objective is to learn and understand how to carry out the basic functions in every section of the kitchen. Therefore this apprenticeship provides the apprentice with 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 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.

* £9,000 from May 2017

Funding Band: 9*

Duration: 12-18 months

Level: 2



2 TRAVEL AGENTS

Everything in order?

INITIAL ASSESSMENT PLAN

Employers will set their own entry requirements in order to start on this apprenticeship. This will include:

- Level 1 English and Maths



3 PREPARE YOUR LUGGAGE

Bring together the essentials for your trip!

ON-THE-JOB AND OFF-THE-JOB TRAINING

This is where all the apprentices training and development takes place. They will be busy making sure they have packed all the essential items to complete their journey. This may include a qualification if it is identified as a requirement in the standard.

Formative assessment of skills, knowledge and behaviours is required in the delivery of the standard and this will be outlined in the assessment plan. Maths and English are required (level varies according to the standard).

4 CHECK IN

Are you ready to fly?

GATEWAY

In order for the apprentice to enter into the gateway phase and pass through airport check in, they will need all the correct documentation to travel. It will be the employers decision to place a apprentice through end-point assessment.



In order to pass through, the apprentice must have achieved:

- [Level 2 English and Maths](#)
- [Competence clearly evidenced by the on-programme progression review meetings and records](#)

If all the above has been completed, employers can feel confident that they are putting forward apprentices who are in the best shape to pass their end-point assessment.

5 AIRPORT SECURITY

The final hurdle before flight.

END-POINT ASSESSMENT

There are four assessment elements for the Commis Chef independent end-point assessment:

- Situational Judgement Test
- Practical Observation
- Culinary Challenge
- Professional Discussion

The Professional Discussion must be the last activity whilst all the assessment elements must be completed within two months from the start of the assessment.



Culinary Challenge

The apprentice will use the Culinary Challenge to display both precision and creativity. This is a two hour observation in a controlled environment and involves the production of a two course meal in two hours from the organisations menu. The apprentice will discuss and agree the dishes with the independent end-point assessor at the first meeting and they will prepare a full recipe with time plan prior to assessment.

Situational Judgement Test

A 90 minute Situational Judgement Test with scenario based questions must be completed. This will be externally set and marked automatically by the assessment organisation. This will be undertaken either on the employer's premises or off site.

The questions will be scenario based requiring the apprentice to demonstrate reasoning and joined up thinking, demonstrating synoptic performance against the key elements of the standard.

Practical Observation

The practical assessment is an observation of the apprentice in the kitchen environment and must include customer interaction. During the three hour observation, the apprentice should have the opportunity to demonstrate competence in preparation, cooking service of dishes in order to best demonstrate how they have applied their knowledge, skills and behaviours in a real-work environment to achieve genuine and demanding work objectives. Time here may be split to cover preparation and service.

Professional Discussion

In the concluding assessment element, the end-point assessor leads a 40 minute discussion with the apprentice; this includes 10 minutes to review recipe logs. The Professional Discussion is a structured discussion between the apprentice and their independent end-point assessor. The employer will be present at this discussion to provide further examples and support (but not lead) the apprentice. The employer in no way scores the discussion.

Grading

The apprenticeship includes Pass and Distinction grades with the final grade based on the apprentice's combined performance in each assessment element. In order to pass, the apprentice is required to pass each of the four assessment elements, which are divided into two sections.

The end-point assessor will use the assessment tools and processes designed within the apprenticeship standard to determine whether the pass and distinction grades have been achieved. The assessment elements are not 'weighted' in percentage terms as they are all important to demonstrating the apprentice's synoptic performance. However employers have been clear, in order to achieve a distinction overall the apprentice must perform to distinction level in the Practical Observation.

Section A Grading: Pass = 1, Distinction = 3.

Section B Grading: Pass = 1, Distinction = 2.

Apprentices cannot achieve the apprenticeship without gaining at least a pass in every assessment element. Once the apprentice has achieved at least a pass in each assessment element the final grade can be calculated as follows:

SECTION A (Practical Observation + Culinary Challenge combined score)	SECTION B (Situational Judgement Test + Professional Discussion combined score)				
	0	1	2	3	4
0	Fail	Fail	Fail	Fail	Fail
1	Fail	Fail	Fail	Fail	Fail
2	Fail	Fail	Pass	Pass	Pass
3	Fail	Fail	Pass	Pass	Pass
4	Fail	Fail	Pass	Pass	Pass
5	Fail	Fail	Pass	Pass	Distinction
6	Fail	Fail	Pass	Distinction	Distinction



6

TRAVEL

Almost at your destination!

COMPLETION AND CERTIFICATION

The apprentice is on the plane and travelling towards their destination. Once the assessor verifies the apprentice has successfully completed all end-point assessments, TQUK will initiate the certification process. Working with the Education & Skills Funding Agency, we will ensure the apprentice receives their certificate in recognition of completing their apprenticeship.

Progression: [Chef de Partie](#), [Senior Production Chef](#).

7

HIT THE BEACH

You're ready to go!

OCCUPATIONAL COMPETENCE

Once the apprentice has achieved this Commis Chef apprenticeship there are many additional avenues which can enhance their training and skill set. These can include development into a Senior Production Chef role or the Chef de Partie role.

