



# IfATE

Shaping skills training

## Standard Draft Preview

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## Standard in development L2: Commis chef

### Title of occupation

Commis chef

### UOS reference number

ST0228

## Core and options

No

## Level of occupation

Level 2

## Occupational maps data

**Route:** Catering and hospitality

**Pathway:** Catering

**Cluster:** Caterer

## Typical duration of apprenticeship

12 months

## Target date for approval

06/05/2020

## Resubmission

No

## Would your proposed apprenticeship standard replace an existing framework?

No

## Does professional recognition exist for the occupation?

No

## Regulated occupation

### Is this a statutory regulated occupation?

No

## Occupation summary

This occupation is found in the hospitality industry , largely in luxury, fine dining and gastro venue, for example, restaurants, hotels, inns, conference and events venues, pubs, cruise ship including independent and branded establishments.

The broad purpose of this occupation is to support the kitchen to provide a refined culinary offer. Commis chefs typically work in a brigade, large or small, to prepare, cook, and finish a wide range of food items from fresh across all sections in a kitchen.

In their daily work, an employee in this occupation interacts with a team, sometimes known as a brigade, of chefs, the wider team, including front of house staff, and suppliers and

customers. A commis chef is typically directly managed by a Chef de Partie, a Sous chef, or a Head Chef, or, in some cases, directly by a Chef Patron or Executive Chef.

An employee in this occupation will be responsible for preparing and cooking food items from fresh, and finishing refined dishes. Commis Chefs will follow directions from a senior chef to ensure that dishes are produced to order and time. They are responsible for implementing hygiene, health and safety, and food safety legislation and local procedures, including allergen handling. They are responsible for stock control, following business practice for stock rotation and use, and for maintaining food safety throughout receipt, storage, production, holding, and further storage and reuse of cooked items. They are responsible for the safe and efficient handling and use of a range of specialist kitchen knives, manual tools and electric equipment.

## Typical job titles

Chef

Commis chef

Junior culinary chef

Professional chef

## Are there any statutory/regulatory or other typical entry requirements?

No

## Occupation duties

DUTY	KSBS
<p><b>Duty 1</b> Work in a team to prepare food items from fresh in line with business standards and recipe specifications.</p>	<p>K1 K2 K3 K4 K5 K6 K7 K8 K9 K10 K11 K12 K13 K14 K15 K16 K17 K18 K22 K23 K24 K25 K34 K35 K36</p> <p>S1 S2 S4 S5 S6 S7 S8 S9 S10 S11 S12 S13 S14 S15 S16 S17 S18 S19 S20 S23 S24 S25 S34 S35 S36 S38</p> <p>B1 B3 B4</p>
<p><b>Duty 2</b> Work in a team to cook food items from fresh in line with business standards and recipe specifications.</p>	<p>K2 K6 K7 K8 K9 K10 K11 K12 K13 K14 K16 K19 K20 K23 K24 K25 K34 K35 K36</p> <p>S5 S6 S7 S8 S9 S10 S11 S12 S13 S14 S15 S16 S18 S19 S21 S24 S25 S34 S35 S36 S38</p> <p>B1 B3 B4</p>
<p><b>Duty 3</b> Work in a team to finish dishes in line with business standards and recipe specifications.</p>	<p>K2 K6 K7 K8 K9 K10 K11 K12 K13 K14 K21 K23 K25 K34 K35 K36</p> <p>S5 S6 S7 S8 S9 S10 S11 S12 S13 S14 S15 S16 S18 S19 S22 S24 S25 S34 S35 S36 S38</p> <p>B1 B3 B4</p>
<p><b>Duty 4</b> Follow direction from a senior chef to support the production of on time, to order dishes from fresh.</p>	<p>K1 K2 K3 K4 K5 K6 K7 K8 K9 K10 K11 K12 K13 K14 K15 K16 K17 K18 K19 K20 K21 K22 K25 K34 K35 K36 K37</p> <p>S4 S5 S6 S7 S8 S9 S10 S11 S12 S13 S14 S15 S16 S17 S18 S20 S21 S22 S23 S26 S34 S35 S36 S37 S38</p> <p>B1 B3 B4</p>
<p><b>Duty 5</b> Follow health and safety and food safety legislation.</p>	<p>K1 K4 K5 K6 K7 K8 K10 K11 K12 K13 K14 K15 K16 K18 K19 K20 K21 K27 K29 K31</p> <p>S1 S2 S26 S28 S29 S30 S32</p> <p>B2 B3</p>

<p><b>Duty 6</b> Use and clean professional knives and other specialist manual and electric kitchen equipment, following safe handling procedures.</p>	<p>K1 K3 K4 K5 K6 K7 K8 K10 K11 K12 K13 K14 K15 K18 K19 K22 K24 K26 K36</p>
	<p>S1 S6 S7 S8 S9 S10 S11 S12 S13 S14 S15 S16 S17 S18 S20 S22 S23 S27 S36 S38</p>
	<p>B3</p>
<p><b>Duty 7</b> Adjust recipes to accommodate plant based, gluten free, and individual dietary needs, including allergens.</p>	<p>K6 K11 K12 K13 K14 K15 K16 K24 S8 S9 S10 S14 S15 S16 S17 S18</p>
<p><b>Duty 8</b> Contribute to maintaining a hygienic and efficient working environment, including due diligence.</p>	<p>K7 K15 K27 K28 K34 K35 K36 S28 S29 S32 S36 S38</p>
	<p>B2 B3</p>
<p><b>Duty 9</b> Receive, process, store and use fresh ingredients, and other consumables, in line with business requirements and customer demand.</p>	<p>K2 K30 K31 K34 K36 S3 S31 S32 S36</p>
	<p>B3</p>
<p><b>Duty 10</b> Develop own skills and knowledge through training and experiences</p>	<p>K25 K32 K33 K35 K36 K37 S26 S34 S35 S36 S37 S38</p>
<p><b>Duty 11</b> Follow sustainability best practice in relation to the use of resources including ingredients, energy, and waste.</p>	<p>K2 K4 K5 K6 K7 K8 K9 K10 K11 K12 K13 K14 K15 K16 K17 K18 K22 S3 S6 S7 S8 S9 S10 S11 S12 S13 S14 S15 S16 S17 S18 S19 S22 S23 S31</p>
<p><b>Duty 12</b> Observe equity, diversity, inclusion, and wellbeing guidelines, and contribute to a supportive, inclusive, and motivational working environment.</p>	<p>K32 K33 K34 K35 K36 K37 S26 S33 S34 S35 S36 S37</p>
	<p>B1 B4 B5</p>

## KSBs

### Knowledge

**K1:** Correct knife for task and how to use effectively and efficiently.

**K2:** Quality indicators in and seasonality of ingredients.

**K3:** Methods of weighing, measuring, and scaling.

**K4:** Methods of preparing meat, offal, game, poultry, fish, and shellfish from whole; trim, de vein, portion, break down, bone, skin, fillet, shell.

**K5:** Methods of preparing fruit and vegetables eg julienne or matchsticks, mirepoix or rough cut, macédoine or large dice, Brunoise or fine dice, paysanne or neat cuts, and jardinière or batons.

**K6:** Methods of preparing, cooking and finishing sauces; roux based , emulsified, stock, hot and cold sweet and savoury sauces including plant based and gluten free.

**K7:** Methods of preparing, cooking and finishing pureed and cream soup, and stock based dishes.

**K8:** Methods of preparing and cooking noodles and fresh or convenience pasta.

**K9:** Methods of preparing and cooking pulses and grains, including long and short grain rice.

**K10:** Methods of preparing and cooking eggs or egg based dishes; batter, poached, boiled, fried, omelette, scrambled.

**K11:** Prepares, cooks and finishes leavened and unleavened dough products.

**K12:** Methods of preparing, cooking, and finishing sweet and savoury pastry products using short, sweet, and choux.

**K13:** Methods of preparing cooking and finishing scones, biscuits, sponge cakes, and non sponge cakes.

**K14:** Methods of preparing, producing, and finishing hot and cold desserts.

**K15:** Methods of stuffing, filling and pané across food types.

**K16:** Techniques for preparation and cooking when using alternative ingredients eg plant based, gluten free.

**K17:** Methods of reducing waste and improving sustainability by using ingredients prepared from whole across a menu.

**K18:** Flavour ingredients using seasoning, spices, rubs and marinades.

**K19:** Methods of sealing, grilling, deep frying, shallow frying, stir frying, sauté, braising, stewing, baking, roasting, boiling, and poaching across food types.

**K20:** Principles of seasoning and flavouring during cooking and finishing to create balanced dishes.

**K21:** Principles of portioning, plating, finishing, garnishing and presenting individual dishes.

**K22:** Principles of portion control and yield and how it impacts profitability and sustainability.

**K23:** Quality indicators related to texture, flavour, or appearance of finished products.

**K24:** Signs of common errors in production and how to rectify.

**K25:** Principles of handling feedback and complaints, and identifying and raising issues .

**K26:** Safe preparation, cleaning and efficient use of manual and electrical tools and specialist equipment.

**K27:** Methods to apply food safety and allergen procedures, including monitoring temperatures, during preparation, cooking, and holding.

**K28:** Hygiene management techniques to maintain a safe clean work environment, including personal hygiene and PPE and uniform.

**K29:** Health and safety legislation, regulations, guidelines and procedures relevant to own role.

**K30:** Stock control methods and processes including storage and rotation that take environmental sustainability into account.

**K31:** Methods to apply food safety and allergen procedures, including monitoring and recording food temperatures, on delivery and in storage.

**K32:** Legislation and organisational policies relating to equity, diversity and inclusion in the workplace.

**K33:** Techniques for maintaining good mental health and wellbeing, including asking for help with daily tasks.

**K34:** Principles of professional communication and conduct with colleagues, manager and other stakeholders.

**K35:** Principles of teamwork within and between teams and the impact on service delivery.

**K36:** Methods of planning own workload and prioritising tasks.

**K37:** Methods for using feedback to improve own performance.

## **Skills**

**S1:** Selects correct knife for task.

**S2:** Uses knives effectively and efficiently.

**S3:** Selects ingredients of the right quality that support sustainability and seasonality.

**S4:** Weighs, measures, and scales ingredients.

**S5:** Cooks from fresh producing complete dishes.

**S6:** Prepares, cooks, and finishes meat, offal, game, poultry, fish, and shellfish from whole; trim, de-vein, portion, break down, bone, skin, fillet, shell.

- S7:** Prepares, cooks, and finishes fruit vegetables.
- S8:** Prepares, cooks, and finishes sauces.
- S9:** Prepares, cooks and finishes pureed and cream soup and stock based dishes.
- S10:** Prepares and cooks noodles, and fresh or convenience pasta.
- S11:** Prepares and cooks pulses and grains, including long and short grain rice.
- S12:** Prepares, cooks and finishes eggs or egg based dishes.
- S13:** Prepares, cooks and finishes leavened and unleavened dough products.
- S14:** Prepares, cooks and finishes sweet and savoury pastry products using short, sweet, and choux.
- S15:** Prepares, cooks, and finishes scones, biscuits, sponge cakes, and non-sponge cakes.
- S16:** Prepares, produces, and finishes hot and cold desserts.
- S17:** Stuffs, fills and panés across food types.
- S18:** Prepares and cooks dishes using alternative ingredients eg plant based, gluten free.
- S19:** Prepares fresh ingredients, including from whole, using them across a menu to reduce waste and improve sustainability
- S20:** Uses seasoning, spices, rubs, and marinades to flavour ingredients.
- S21:** Sears, grills, deep fries, shallow fries, stir fries, sautés, braises, stews, bakes, roasts, boils, poaches across food types.
- S22:** Portions, plates, finishes, garnishes, and presents individual dishes.
- S23:** Exercises portion control and acts to maximise yield.
- S24:** Adapts specifications to increase appeal eg visual, flavour, or texture.
- S25:** Identifies and resolves errors during the production process.
- S26:** Assists in the resolution of feedback, complaints, and issues.
- S27:** Prepares, cleans and uses manual and electrical food-preparation and cooking equipment and machinery safely, correctly and efficiently.
- S28:** Applies food safety and allergen procedures, including monitoring temperatures, during preparation, cooking, and holding.
- S29:** Selects and applies hygiene management techniques to maintain a safe clean work environment, including personal hygiene, PPE, and uniform.
- S30:** Complies with health and safety legislation, regulations, guidelines and procedures.
- S31:** Undertakes stock control, storage, and rotation.



**S32:** Applies food safety and allergen procedures, and monitors and records food temperatures, on delivery and in storage.

**S33:** Follows equity, diversity and inclusion legislation and organisational policies.

**S34:** Uses techniques for maintaining good mental health and wellbeing to support self and others, including asking for and giving help with daily tasks.

**S35:** Communicates with colleagues, manager and other stakeholders in a professional manner.

**S36:** Works as part of a team to support service delivery.

**S37:** Uses feedback to improve own performance.

**S38:** Manages own time to ensure tasks are completed.

## **Behaviours**

**B1:** Advocates equality and respect, working positively with colleagues, managers and stakeholders.

**B2:** Prioritises hygiene and safety in working practise.

**B3:** Shows accuracy and attention to detail

**B4:** Takes responsibility when completing individual and team tasks to expected standards, helping resolve operational issues that arise.

**B5:** Maintains a professional image and attitude that represents the values of the business.

## **Qualifications**

### **English and Maths**

English and maths qualifications form a mandatory part of all apprenticeships and must be completed before an apprentice can pass through gateway. The requirements are detailed in the current version of the apprenticeship funding rules.

**Does the apprenticeship need to include any mandated qualifications in addition to the above-mentioned English and maths qualifications?**

No

### **Consultation**

Initial consultation will be undertaken in Spring 2024

### **Progression Routes**

ST0227 Chef de partie 1.2 L3

ST0232 Senior production chef 1.4 L3

ST0864 Senior culinary chef L4

## **Supporting uploads**

**Mandatory qualification uploads**

**Mandated degree evidence uploads**

**Professional body confirmation uploads**

## **Subject sector area**

7.4 Hospitality and catering