

## Commis Chef Apprenticeship Standard

NCFE Level 2 Certificate in Hospitality and Catering Principles (Food Production and Cooking) (601/0511/2)

Knowledge and Understanding (know it)	Skills (show it)	Behaviours (live it)	NCFE Level 2 Certificate in Hospitality and Catering Principles (Food Production and Cooking) (601/0511/2)
Identify the factors which influence the types of dishes and menus offered by the business.	Contribute to reviewing and refreshing menus in line with business and customer requirements.	Show enthusiasm for keeping up to date with business and industry trends.	
Recognise how technology supports the development and production of dishes and menu items in own kitchen.	Use available technology in line with business procedures and guidelines to achieve the best result.	Use technology and equipment in line with training.	
Recognise the importance of checking food stocks and keeping the storage areas in good order, know the procedures to carry out and how to deal with identified shortages and food close to expiry date.	Check food stocks, report on shortages, prioritise food that is close to expiry and keep the storage areas in good order.	Has the confidence to promptly deal with sub-standard ingredients, or those nearing their sell by date.	

<p>Know how to undertake set up, preparation and cleaning tasks to standard whilst working in a challenging, time bound environment.</p>	<p>Work methodically to prioritise tasks, ensuring they are completed at the right moment and to the required standard.</p>	<p>Demonstrate the ability to identify when tasks are not going to plan and has the confidence to request support when needed.</p>	<p><b>Unit 03</b> Food safety in catering (H/502/0132)</p> <p><b>Unit 21</b> Principles of setting up and closing the kitchen (T/502/8316)</p>
<p>Identify correct ingredients and portion sizes for each dish in line with recipe specifications.</p>	<p>Measure dish ingredients and portion sizes accurately.</p>	<p>Pay attention to detail and work consistently to achieve standards.</p>	<p><b>Unit 18</b> Principles of how to maintain an efficient use of resources in the kitchen (R/502/8257)</p>
<p>Identify the principles of basic food preparation and cooking; taste; allergens; diet and nutrition.</p>	<p>Demonstrate a range of craft preparation and basic cooking skills and techniques to prepare, produce and present dishes and menu items in line with business requirements.</p>	<p>Show commitment to developing skills and knowledge; trying out new ingredients and dishes; practicing and reflecting on different preparation and cooking techniques.</p>	
<p>Identify commonly used knives and kitchen equipment and their specific function</p>	<p>Use correct knives and knife skills when preparing food and use the correct equipment when preparing, cooking and presenting food.</p>	<p>Demonstrate care and attention when using knives and equipment.</p>	<p><b>Unit 01</b> Safe, hygienic and secure working environments in hospitality (R/600/0615)</p> <p><b>Unit 03</b> Food safety in catering (H/502/0132)</p> <p><b>Unit 21</b> Principles of setting up and closing the kitchen (T/502/8316)</p>

<p>Recognise and understand sources and quality points of common food groups and commodities.</p>	<p>Correctly store and use food commodities when preparing dishes.</p>	<p>Consistently use the correct volume and quality of commodities in each dish, maintaining attention to detail.</p>	<p><b>Unit 04</b> Principles of producing basic meat dishes (A/502/8284)</p> <p><b>Unit 05</b> Principles of producing basic pasta dishes (F/502/8285)</p> <p><b>Unit 06</b> Principles of producing basic cakes, sponges and scones (H/502/8280)</p> <p><b>Unit 07</b> Principles of producing basic vegetable dishes (H/502/8294)</p> <p><b>Unit 08</b> Principles of producing flour, dough and tray-baked products (H/502/8330)</p> <p><b>Unit 09</b> Principles of producing basic hot sauces (J/502/8286)</p> <p><b>Unit 10</b> Principles of producing basic fish dishes (K/502/8281)</p> <p><b>Unit 11</b> Principles of producing cold starters and salads (K/502/8295)</p> <p><b>Unit 12</b> Principles of producing basic poultry dishes (L/502/8290)</p>
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Identify traditional cuts of; and basic preparation methods for, meat, poultry, fish and vegetables.	Apply correct preparation and selection methods when using meat, poultry, fish and vegetables in dishes.	Utilise the correct cuts and preparation methods to produce high quality, technically sound dishes.	<p><b>Unit 04</b> Principles of producing basic meat dishes (A/502/8284)</p> <p><b>Unit 07</b> Principles of producing basic vegetable dishes (H/502/8294)</p> <p><b>Unit 10</b> Principles of producing basic fish dishes (K/502/8281)</p> <p><b>Unit 12</b> Principles of producing basic poultry dishes (L/502/8290)</p>
Recognise the impact of seasonality on the availability, quality and price of ingredients.	Complete preparation and cooking tasks to a high standard, delivered on time and presented as described within the recipe specification.	Has an appreciation of ingredients.	

<p>Identify the personal hygiene standards, food safety practices and procedures required; understand the importance of following them and consequences of failing to meet them.</p>	<p>Maintain a clean and hygienic kitchen environment at all times, complete kitchen documentation as required.</p>	<p>Demonstrate high personal hygiene standards.</p>	
<p>Know how to store, prepare and cook ingredients to maintain quality, in line with food safety legislation.</p>	<p>Store, prepare and cook ingredients correctly to deliver a quality product that is safe for the consumer.</p>	<p>Follow safe working practices when storing, preparing and cooking ingredients to maintain their quality and safety.</p>	<p><b>Unit 04</b> Principles of producing basic meat dishes (A/502/8284)</p> <p><b>Unit 05</b> Principles of producing basic pasta dishes (F/502/8285)</p> <p><b>Unit 06</b> Principles of producing basic cakes, sponges and scones (H/502/8280)</p> <p><b>Unit 07</b> Principles of producing basic vegetable dishes (H/502/8294)</p> <p><b>Unit 08</b> Principles of producing flour, dough and tray-baked products (H/502/8330)</p> <p><b>Unit 09</b> Principles of producing basic hot sauces (J/502/8286)</p> <p><b>Unit 10</b> Principles of producing basic fish dishes (K/502/8281)</p> <p><b>Unit 11</b> Principles of producing cold starters and salads (K/502/8295)</p>

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Understand how personal and team performance impact on the successful production of dishes and menu items.	Work effectively with others to ensure dishes produced are of high quality, delivered on time and to the standard required.	Take pride in own role through an enthusiastic and professional approach to tasks.	<b>Unit 02</b> Effective teamwork (Y/600/0616)
Know how to communicate with colleagues and team members from a diverse range of backgrounds and cultures.	Use suitable methods of communication and operate in a fair and equal manner that demonstrates effective team working.	Listen to and respect other peoples' point of view and respond politely.	<b>Unit 02</b> Effective teamwork (Y/600/0616)

Understand the importance of training and development to maximise own performance.	Develop own skills and knowledge through training and experiences.	Welcome and act on feedback to improve personal methods of working, recognising the impact that personal performance has on the team.  Recognise own personal growth and achievement.	<b>Unit 02</b> Effective teamwork (Y/600/0616)
Know how to support team members when the need arises.	Support team members to produce dishes and menu items on time to quality standards.	Respond positively to instruction and be aware of team members who may need support to get menu items out on time without compromising quality.	<b>Unit 02</b> Effective teamwork (Y/600/0616)
Have an understanding of professional behaviours and organisational culture.	Perform role to the best of own ability in line with the business values and culture.	Behave in a manner in line with the values and culture of the business.	<b>Unit 22</b> Giving customers a positive impression (D/600/0617)
Recognise how all teams are dependent on each other and understand the importance of teamwork both back and front of house.	Develop good working relationships across the team and with colleagues in other parts of the organisation, and deal with challenges and problems constructively to drive a positive outcome.	Communicate and behave effectively to help team members achieve the best result for the customers and the business.	<b>Unit 02</b> Effective teamwork (Y/600/0616)
Understand the basic costing and	Follow instruction to meet targets and	Be financially aware in approach to	<b>Unit 18</b> Principles of how to maintain

yield of dishes and the meaning of gross profit.	effectively control resources and the meaning of gross profit.	all aspects of work.	an efficient use of resources in the kitchen (R/502/8257)
Understand the principles of supply chain and waste management.	Follow procedures regarding usage and waste of resources.	Set an example to others by working in ways which minimise waste.	<b>Unit 03</b> Food safety in catering (H/502/0132)  <b>Unit 18</b> Principles of how to maintain an efficient use of resources in the kitchen (R/502/8257)
Recognise potential risks in the working environment, how to address them and the potential consequences of those risks.	Undertake all tasks with due care and attention, reporting risks in the appropriate manner.	Is vigilant and aware of potential risks within the kitchen environment and takes action to prevent them.	<b>Unit 03</b> Food safety in catering (H/502/0132)