

Commis Chef Apprenticeship

Apprenticeship

A commis chef is the most common starting position in many kitchens and is, in principle, the most junior culinary role.

A commis chef prepares food and carries out basic cooking tasks under the supervision of a more senior chef.

The primary objective of the commis chef is to learn and understand how to carry out the basic functions in every section of the kitchen. Therefore having 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 from one chef to the next but should always allow an apprentice to understand and have experience in the basics the role provides in order to progress to any future senior chef role.

State of the art facilities, expert staff and fantastic industry links are all utilised to offer an exciting and dynamic experience.



Scan the QR Code for full course description, assessment and progression options from this course

ENTRY REQUIREMENTS

Must have maths and English (Level 1) and take the test for Level 2.



LOCATION & NEXT START DATE(S)

Cornwall College St Austell - As required
Cornwall College Camborne - As required
Cornwall College Camborne - As required



LEVEL
Level 2

DURATION
1-2 Years

ATTENDANCE
Work-based

FEES
Tuition Fees: £0.00

Fees apply to adults and HE students only. Only the most common fees scenario is shown. Actual fees



**Find out more and
apply online**



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may vary depending on your personal situation. Please contact us for further information. Courses listed on this website are indicative of the subject, nature and level of study. The College reserves the right to alter specific qualifications titles, awarding bodies and levels of qualification, which can change in year. Any cost may also vary, based on personal funding eligibility. The Cornwall College Group reserves the right to withdraw any course listed at any time.

Explore Our Courses & Apprenticeships

Join us for a campus tour, meet our dedicated team, and get all your questions answered. Scan the QR code to register for our next Open Event or Taster Day.



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