

## GATSBY BENCHMARKS 2, 3 and 4

Learning from career and labour market information  
Addressing the needs of each pupil  
Linking curriculum learning to careers



PARK HIGH SCHOOL

Careers Education



**Apprenticeship of the week –  
23<sup>rd</sup> March 2020.**

**Commis Chef – Spcl Ltd**

We are looking for a Commis Chef to join our team and assist the Head Chef in food services as well as helping with day to day kitchen operations.

### Apprenticeship summary

- **Weekly wage** - £232.00
- **Working week** - Monday to Friday 40 Hours Per Week Shifts TBA Total hours per week: 40.00
- **Apprenticeship level** – Intermediate Level 2 (GCSE)
- **Expected duration** 12 months
- **Reference number** VAC001623601

### Vacancy Description

Opening procedures:

- Switching on kitchen equipment ensuring it is fully functioning to start the day
- Making sure food is prepared and ready for start of service
- EHO procedures and regulations
- Staff communication to make staff aware of daily specials as well as other key information

Service:

- Building timing skills ensuring that food is leaving the kitchen efficiently and to the exceptional standard
- Working on organisation skills by making sure the kitchen is kept to an exceptional standard of hygiene throughout service
- Developing cooking skills
- Increasing food knowledge to understand what foods compliment each other
- Exception presentation skills when assisting head chef with plating food during regular service/functions

Kitchen organisation and running:

- Receiving deliveries and checking all items have been delivered and in good quality
  - Taking inventories of kitchen supplies and notifying head chef/manager of what supplies need to be ordered
  - Performing cleaning duties to ensure work stations are clean both during and end of service
  - Preparing meal items for the following day
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### **Desired skills**

- Excellent organisational skills
- Effective communication skills
- The ability to work under pressure

### **Personal qualities**

- Willingness to learn
- Passion for food
- Attention to detail
- Stamina

### **Desired qualifications**

GCSE or equivalent in English and maths desired but not necessary

### **Future prospects**

- Progressing on to do further qualifications (e.g. Chef De Partie)
  - Career progression onto Chef De Partie
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### **About the employer**

*A company founded in 2009, who pride themselves on training staff in order to progress them within the company or give them the training and skills provided to pursue their future careers. The owner of the business trained staff in The Grand Hyatt – Melbourne, as well working for the Maltese government to train staff also. Since then the owner has managed many golf clubs around the south of England, building staff to their full potential.*

### ***Employer***

*Spcl Ltd*

<http://www.spcltd.com/>

### ***Address***

*Club House The Fairway Inn*

*Moor Lane*

*Rickmansworth*

*WD3 1QL*

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Applications for this apprenticeship are being processed by HIT Training Ltd

## **Contact**

Danielle Ray 02382149390 danielle.ray@hittraining.co.uk

- Level 2 Commis chef
- Functional skills level 1 in English and maths if required
- Team Work
- Customer service
- Cross training into front of house
- Food Hygiene Certificate

## **Apprenticeship standard - Commis chef Level 2 (GCSE)**

**This apprenticeship requires you to apply through the employer's website.**

[Apply now](#)

**Closing date: 30 Apr 2020**