

## Apprenticeship Standard - L2 Commis Chef

### What is this Apprenticeship about?

This Apprenticeship will help to upskill existing staff working within the sector or we can help you to recruit new Apprentices.

Apprentices will gain the skills to prepare food & carry out basic cooking tasks under supervision of a more Senior Chef. Our learners successfully participate in national competitions such as World Skills.

We will design a tailored training package, precisely matched to your needs, resulting in a well-trained, up to date workforce. Delivery will be a mix of day release using our state of the art facilities & in your workplace, providing a cost effective method of training & upskilling your staff. An industry specialist Assessor will support you & your Apprentice throughout the process.

### How is this Apprenticeship delivered?

On and off the job in the workplace, with weekly day release to Stoke on Trent College

### What else do I need to know?

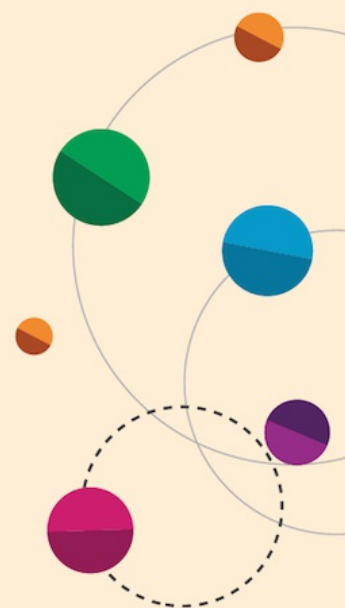
Main intake is September, with options for mid year starts – January / April subject to numbers



**Course code**  
ST0228/A1

**No. of weeks/duration**  
Typically 13 months

**Location**  
Cauldon Campus/ Workplace



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