



Mapping Document for the Commis Chef Apprenticeship Standard (Level 2)

The purpose of this document is to show where the **Highfield Standards Apprenti-kit** textbook content and workbook questions, and the **Highfield Skills and Activities pack** activities, meet the outcomes and criteria of the **Commis Chef Apprenticeship standard (Level 2)**

It also shows where the **Highfield Level 2 Diploma in working as a commis chef (RQF)** maps to the **Commis Chef Apprenticeship Standard Level 2**. Where the **apprenticeship standard criteria** are not mapped word for word in the **qualification**, the criteria may be met implicitly.

Please note that where content for skills and behaviours has been identified in the **Apprenti-kit textbook**, this is underpinning knowledge only.

When using this mapping document, it is the responsibility of the training provider or employer to ensure that the learner meets the required outcomes and criteria.

Commis Chef Level 2 Apprenticeship Standard Knowledge Criteria

Module	Standard Learning Outcome	Standard Assessment Criteria (EPA Standard Specification)	Apprenti-kit Workbook Page	Apprenti-kit Workbook Question	RQF Qualification Unit	RQF Qualification Learning Outcome & Assessment Criteria
M1 Culinary	Identify the factors which influence the types of dishes and menus offered by the business	<p>K1.1 Understand the list of factors to include basic knowledge around:</p> <ul style="list-style-type: none"> • Brand standards of food offered • Customer in relation to quality of produce • Availability of commodities • Provenance and basic understanding of seasonality 	4	Q1	Unit 1 A/615/7524	LOC2 AC2.3 AC2.4
	Recognise how technology supports the development and production of dishes and menu items in own kitchen	K1.2 Define technology and its application within food preparation areas	7	Q2	Unit 1 A/615/7524	LOC3 AC3.2
		K1.3 Explain some of the benefits in terms of cost savings, efficient working practices and end results of technology application in the area of food preparation/ production in terms of producing food; food procurement and monitoring of food storage, within the context of working environment and the wider sector	9	Q3a	Unit 1 A/615/7524	LOC3 AC3.1, AC3.3
		K1.4 Understand technology, including:	11	Q4a Q4b	Unit 1 A/615/7524	LOC3 AC3.2
		<ul style="list-style-type: none"> • Equipment • Social media and apps • Software in terms of SOP's and training • Stock control and ordering 				

	Recognise the importance of checking food stocks and keeping the storage areas in good working order, know the procedures to carry out and how to deal with identified shortages and food close to expiry date	K1.5 Know what checks need to be made on deliveries according to food safety legislations and organisational procedures and why this is important	14	Q5	Unit 1 A/615/7524	LOC6 AC6.3
		K1.6 Know all types of storage conditions including temperature and conditions (chilled, frozen, ambient)	15	Q6	Unit 3 L/615/7527	LOC4 AC4.3
		K1.7 Know the consequences of not checking food stocks in terms of self, others and the business	16	Q7	Unit 1 A/615/7524	LOC6 AC6.1
	Know how to undertake set up, preparation and cleaning tasks to standard whilst working in a challenging, time-bound environment	K1.8 State and explain the principles of safe food handling/COSHH and the need to 'clean as you go'	17	Q18		
		K1.9 Explain the importance of undertaking mise en place	18	Q9	Unit 1 A/615/7524	LOC4 AC4.1
	Identify correct ingredients and portion sizes for each dish in line with recipe specifications	K1.10 Know how to find a dish specification /recipe for prescribed dish	19	Q10	Unit 1 A/615/7524	LOC1 AC1.1AC1.6AC1.9
		K1.11 Know how to read and understand the specification / recipe for the dishes and ingredients	20	Q11	Unit 1 A/615/7524	LOC1 AC1.1

Identify the principles of basic food preparation and cooking; taste; allergens; diet and nutrition	K1.12 Understand basic flavour profiles	21	Q12	Unit 1 A/615/7524	LOC1 AC1.2AC1.8
	K1.13 Know common food groups and basic requirements for a balanced diet	21	Q13	Unit 1 A/615/7524	LOC1 AC1.3
	K1.14 Know basic dietary variations such as vegetarian, vegan, religious diets	21	Q13	Unit 1 A/615/7524	LOC1 AC1.4
	K1.15 Know the key allergens, how to find information about dish content, and the reasons they must be identified	22	Q14c	Unit 1 A/615/7524	LOC1 AC1.5
Identify commonly used knives and kitchen equipment and their specific function	K1.16 Identify the different types of knives in a professional kitchen	19	Q10	Unit 1 A/615/7524	LOC1 AC1.6
	K1.17 Know what cuts each are used for and alternative methods	16	Q7	Unit 1 A/615/7524	LOC6 AC6.3
	K1.18 Know the different equipment used in the kitchen and how it is used and operated including: preparation, cooking, processing, finishing and specialist equipment (Ice cream maker/combi oven)	9	Q3a	Unit 7 M/615/7536	LOC1 AC1.4
	K1.19 Explain why it is important to use the correct techniques, tools, knives, and equipment when preparing, cooking and presenting food	18, 32	Q9, Q19	Unit 1 A/615/7524	LOC4 AC4.2, AC4.3

	Recognise and understand sources and quality points of common food groups and commodities	<p>K1.20 Identify what quality points to look for in:</p> <ul style="list-style-type: none"> • Meat and poultry, fish, game • Fruit and vegetables • Dairy • Dry goods • Breads • Herbs, spices and seasoning • Pre-packaged and dry goods • Frozen and chilled (temperature controlled) foods including dairy <p>(All of the above in relation to raw, prepared and high-risk foods)</p>	33	Q20	<p>Unit 7 M/615/7536</p> <p>Unit 8 T/615/7537</p> <p>Unit 9 A/615/7538</p> <p>Unit 11 A/615/7541</p> <p>Unit 12 F/615/7542</p> <p>Unit 15 D/615/7547</p>	<p>LOC1 AC1.3</p> <p>LOC1 AC1.3</p> <p>LOC1 AC1.3</p> <p>LOC1 AC1.3</p> <p>LOC1 AC1.3</p> <p>LOC1 AC1.3</p>
	Identify traditional cuts of; and basic preparation methods for meat, poultry, fish and vegetables	K1.21 Know the primary meat cuts (fillet, loin, rib, chops, T-bone) and secondary cuts (neck, skirt, shoulder, leg, cheek) and offal and the associated preparation methods	34	Q21a	Unit 7 M/615/7536	LOC1 AC1.1 AC1.2
		K1.22 Know the main poultry cuts and portions including breast, leg, wing, whole bird and the associated preparation methods	36	Q21b	Unit 7 M/615/7536	LOC1 AC1.2
		K1.23 Know the different types of fish cuts and associated preparation methods	38	Q23	Unit 9 A/615/7538	LOC1 AC1.2
		K1.24 Know the different vegetable cuts	40	Q24	Unit 11 A/615/7541	LOC1 AC1.2

	Recognise the impact of seasonality on the availability, quality and price of ingredients	K1.25 Know the seasonality of ingredients used including meat, game, fish, vegetables	42	Q25	Unit 1 A/615/7524	LOC5 AC5.1
		K1.26 Understand how using seasonal produce affects the cost, menu balance, flavour and profile of dishes and the importance of this	44	Q26	Unit 1 A/615/7524	LOC5 AC5.2
	Contribute to reviewing and refreshing menus in line with business and customer requirements	S1.1 Advise of issues in terms of menu item availabilities and the popularity of menu items				
		S1.2 Cook to establishment standards adhering to any nutritional requirements				
		S1.3 Respond to feedback from the line manager and any customer feedback provided to, including complaints				
		S1.4 Evaluating own performance and taking development opportunities to improve in food preparation, cooking and service				
		S1.5 Evaluating dishes to seek improvement/modernisation				
	Use available technology in line with business procedures and guidelines to achieve the best result	S1.6 Use the technology in your own kitchen as per manufacturer's instructions and accordance with health and safety regulations				
		S1.7 Use technology appropriately and as required by the establishment in respect of cooking stated menu items				
	Check food stocks, report on shortages, prioritise food that is	S1.8 Check, report and carry out stock checks and demonstrate stock rotation and recording of activities on appropriate documentation				

	close to expiry and keep the storage areas in good order	S1.9 Communicate with the appropriate personnel of stock levels and shortages				
	Work methodically to prioritise tasks, ensuring they are completed at the right moment and to the required standard	S1.10 Undertake appropriate tasks, to include:				
		S1.11 Undertake mise en place in a timely fashion and ensure all food preparation allows for requirements of service				
		S1.12 Follow and adhere to cleaning schedules				
	Measure dish ingredients and portion sizes accurately	S1.13 Weigh and measure ingredients using accurately functioning tools or equipment				
		S1.14 Ensure that the correct volume/number of components are prepared				
		S1.15 Ensure that consistent portions are prepared and served				
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	S1.16 Follow specifications/brand standards to prepare and produce dishes and menu items, on time, ensuring consistency of the finished product					
	S1.17 Bring individual components together to produce a balanced plate					
	S1.18 Prepare, cook and serve dishes and menu items in line with business/brand timing and standards					
	S1.19 Cover the food groups, preparation and cooking methods as found in the 'Preparation and cooking range' at the bottom of this					

	Use correct knives and knife skills when preparing food and use the correct equipment when preparing, cooking and presenting food	S1.20 Use correct knives and equipment for preparation, cooking and finishing of dishes and menu items				
		S1.21 Use correct settings and equipment correctly when preparing, cooking and finishing dishes and menu items				
		S1.22 Adhere to company specifications/brands when preparing/cooking dishes using different knives and equipment				
	Correctly store and use food commodities when preparing dishes	S1.23 Demonstrate the correct storing of food in ambient, chilled and frozen areas				
		S1.24 Correctly label foods following organisational requirements – dates, ingredients, allergens				
		S1.25 Demonstrate correct stock rotation procedures				
		S1.26 Follow food safety systems with regard to colour coding				
		S1.27 Adhere to company/brand standard/menu specification				
	Apply correct preparation and selection methods when using meat, poultry, fish and vegetables in dishes	S1.28 Prepare dishes to brand standard				

		S1.29 Demonstrate selecting, preparing and cooking meat, poultry, fish and vegetables as found in the 'Preparation and cooking range' at the bottom of this document (appendix 2)				
		<p>S1.30 Prepare dishes to brand standard:</p> <ul style="list-style-type: none"> • Bring individual components together to produce a balanced plate • Prepare, cook and serve dishes and menu items in line with business/brand timing and standards . • Cover the food groups, preparation and cooking methods as found in the 'Preparation and cooking range' at the bottom of this document (appendix 2) 				
	Show enthusiasm for keeping up to date with business and industry trends	B1.1 Turn up on time				
		B1.2 Wear uniform correctly				
		B1.3 Undertake professional development as requested or self-managed				
		B1.4 Proactively keeping up to date with industry developments, food trends and business objectives through trade publications, social media platforms, colleagues and peers				
		B1.5 Looking for opportunities to influence improvements in culinary performance				
		B1.6 Be seen working safely and efficiently and confident in use of technology				

	Use technology and equipment in line with training	B1.7 Actively look for opportunities to improve the current and future use of technology in the kitchen				
	Have the confidence to promptly deal with substandard ingredients, or those nearing their sell by date	B1.8 Communicate assertively in a timely manner, in situations where ingredients are not of the required quality				
		B1.9 Be proactive in informing the relevant people about food stocks nearing their sell-by date				
	Demonstrate the ability to identify when tasks are not going to plan and has the confidence to request support when needed	B1.10 Display maturity and assertiveness in requesting assistance to the business so that the customer does not suffer				
	Pay attention to detail and work consistently to achieve standards	B1.11 Confidently disregard/omit sub-standard ingredients and replacing as appropriate				
	Show commitment to developing skills and knowledge; trying out new ingredients and dishes; practicing and reflecting on different preparation and cooking techniques	B1.12 Be aware of own development plan and use it to increase skills and knowledge				
		B1.13 Work with a mentor to make recommendations for a dish, trying out new ideas or skills				
		B1.14 Be confident in reflecting on ingredients and dishes and making recommendations				
		B1.15 Carry out research on new ingredients, prep and cooking methods				

		B1.16 Demonstrating a passion for cooking by preparing, cooking and serving creative, technically sound dishes				
	Demonstrate care and attention when using knives and equipment	B1.17 Encourage colleagues to use knives and equipment safely				
		B1.18 Research new equipment and ways of using it to compliment current processes				
	Consistently use the correct volume and quality of commodities in each dish, maintaining attention to detail	B1.19 Recognise when ingredients are not stored correctly and acting on this appropriately				
		B1.20 Inform the relevant staff member when food commodities fall below the				
	Utilise the correct cuts and preparation methods to produce high quality, technically sound dishes	B1.21 Display a passion for identifying and preparing ingredients to maintain a high standard in all dishes				
		B1.22 Recommend different cuts or types of ingredients for dishes, as appropriate				
		B1.23 Keep up to date with trends in cuts and types of ingredients through social media, trade publications and other outlets				
	Have an appreciation of ingredients	B1.24 Research new or adapted ingredients and making recommendations				
		B1.25 Suggest new cooking methods, where appropriate				
		B1.26 Show enthusiasm about trying new foods and flavours when offered to them				

		B1.27 Taking appropriate opportunities to experiment with new techniques/food items/methods and dishes				
M2 Food safety	Identify the personal hygiene standards, food safety practices and procedures required, understand the importance of following them and consequences of failing to meet them	K2.1 State the current food safety legislation with relation to personal hygiene standards and behaviour	4	Q1	Unit 3 L/615/7527	LOC1 AC1.1
		K2.2 Explain the importance of following these practices and procedures	10	Q2a	Unit 3 L/615/7527	LOC1 AC1.3
		K2.3 Understand the risks to food safety	12	Q3	Unit 3 L/615/7527	LOC2 AC2.1
		K2.4 Know the types of contamination and cross-contamination of food and surfaces and how they can occur	22, 25	Q7, Q8	Unit 3 L/615/7527	LOC2 AC2.4, AC2.5
		K2.5 Know the vehicles of food contamination	13	Q4a	Unit 2 F/615/7525	LOC2 AC2.2
		K2.6 Know the types of food poisoning and how food poisoning organisms can contaminate	16	Q6a	Unit 3 L/615/7527	LOC2 AC2.2
		K2.7 Know the common symptoms of food poisoning	22	Q7	Unit 3 L/615/7527	LOC2 AC2.4
		K2.8 Explain the factors which enable the growth of food poisoning organisms	25	Q8	Unit 3 L/615/7527	LOC2 AC2.5
		K2.9 Explain the effects of personal hygiene and behaviour on food safety and what should be avoided	26	Q9a Q9b Q9c	Unit 3 L/615/7527	LOC1 AC1.4
		K2.10 Know your own role in spotting and dealing with hazards, and in reducing the risk of contamination	29	Q10	Unit 3 L/615/7527	LOC2 AC2.3
		K2.11 Explain the importance of identifying food hazards promptly	31	Q11a	Unit 3 L/615/7527	LOC2 AC2.6

		K2.12 Know the potential impact on health if hazards are not spotted and dealt with promptly	32	Q12	Unit 3 L/615/7527	LOC2 AC2.6
		K2.13 Understand and explain the importance of risk assessments	33, 34	Q13a Q13c	Unit 3 L/615/7527	LOC6 AC6.2 LOC6 AC6.3
		K2.14 Understand and know the implications of non-compliance of food safety legislation and the role of enforcement officers	36	Q14a Q14b	Unit 3 L/615/7524	LOC1 AC1.2
		K2.15 Explain the importance of keeping work areas and environment clean and tidy, and tools, utensils and equipment in good order, clean condition and stored correctly	40, 39	Q15c Q15a	Unit 3 L/615/7527 Unit 4 Y/615/7529	LOC6 AC6.1 LOC1AC1.1LOC1 AC1.2
		K2.16 Know the methods and frequency of cleaning and maintenance of equipment, surfaces and environment and how they affect food safety in the organisation	41	Q16a Q16b	Unit 4 Y/615/7529	LOC1 AC1.5
		K2.17 State the actions that should be taken in response to spotting a potential hazard	43	Q17	Unit 3 L/615/7527	LOC2 AC2.7
		K2.18 Know the types of food waste which can occur in the organisation and how it should be safely handled	44	Q18a Q18b	Unit 4 Y/615/7529	LOC2 AC2.7
		K2.19 Know the main types of pests and infestation that may pose a risk to the safety of food, how they can occur, how to recognise, them and how to prevent them	45,46	Q19a Q19b	Unit 4 Y/615/7529	LOC3 AC3.1 LOC3 AC3.2
		K2.20 Know and understand the consequences and main symptoms of allergen and intolerant contamination	4,49	Q20a, Q20b	Unit 2 F615/7525	LOC1 AC1.1 AC1.2, AC1.3

		K2.21 Know the legal requirements for a food business in applying a food safety management system based on the Codex principles of HACCP, and allergen control management	50, 52	Q21a Q21c	Unit 2 F615/7525	LOC2 AC2.3 LOC2 AC2.5 LOC3 AC3.2
		K2.22 Explain the consequences to themselves, the customer and the organisation of not following correct food safety practices	53	Q22	Unit 3 L/615/7524	LOC1 AC1.3 LOC4 AC4.2
		K2.23 Understand the types of unsafe behaviour that may impact on the safety of food and why it is important to avoid this type of behaviour when working with food	54	Q23	Unit 3 L/615/7524	LOC1 AC1.4
		K2.24 Explain the organisation's food safety management system	55	Q15a	Unit 3 L/615/7527	LOC7 AC7.2
		K2.25 Explain how to safely store ingredients in accordance with food safety legislation	56	Q25	Unit 3 L/615/7527	LOC4 AC4.1
		K2.26 State the different types of storage and the correct temperatures in these areas	57	Q26	Unit 2 F/615/7525	LOC4 AC4.3
		K2.27 Explain the organisation's procedure on allergens	52	Q21c	Unit 2 F/615/7525	LOC2 AC2.1
		K2.28 State the factors involved in ensuring food is safe through the preparing and cooking stages	59	Q28	Unit 2 F/615/7525	LOC2 AC2.4 LOC5 AC5.1
		K2.29 Describe the impact of not following food safety legislation on themselves, the customers and the organisation	62	Q29	Unit 3 L/615/7527	LOC6 AC6.2 Partly met

		K2.30 Explain the importance of, and methods for, separation of raw and cooked foods, separation of finished dishes	63, 65	Q30a Q30b Q30c	Unit 3 L/615/7527	LOC2 AC2.9 LOC3 AC3.2 LOC3 AC3.3
		K2.31 Know the temperature danger zone, why food needs to be kept at specified temperatures and how to ensure this	67	Q31a Q31b Q31c	Unit 3 L/615/7527	LOC5 AC5.2 LOC5 AC5.3 LOC5 AC5.4
		K2.32 Know the procedures to follow when dealing with stock, including deliveries	69	Q32	Unit 1 A/615/7524	LOC6 AC6.3
		K2.33 Explain the organisation's guidelines on storage, date marking and stock rotation, and why it is important to consistently follow them	70	Q33	Unit 1 A/615/7524	LOC6 AC6.2
	Maintain a clean and hygienic kitchen environment at all times, complete kitchen documentation as required	S2.1 Demonstrate correct cleaning procedures in the kitchen environment				
		S2.2 Complete all cleaning schedules and related documentation				

		S2.3 Communicate to appropriate staff where necessary about cleaning products, documentation and equipment				
		S2.4 Reduce contamination risks associated with workflow procedures				
		S2.5 Clean all surfaces and equipment using clean and suitable cloths with other equipment and correct chemicals and wipe down in between tasks				
		S2.6 Dispose of waste promptly, hygienically and appropriately				
		S2.7 Avoid unsafe behaviour that could contaminate the food they are working with				
		S2.8 Keep necessary records up-to-date				
		S2.9 Correctly complete documentation in relation to food safety legislation				
		S2.10 Show evidence of positive Environmental Health Reports				
		S2.11 Provide customers with accurate allergen information				
		S2.12 Follow storage procedures to prevent cross-contamination				

		S2.13 Prepare, cook and hold food safely				
		S2.14 Check food before and during operations for any hazards, and follow the correct procedures for dealing with these				
		S2.15 Prevent cross-contamination, such as between raw foods, foods already cooking/reheating and ready-to-eat foods				
		S2.16 Use methods, times, temperatures and checks to make sure food is safe				
	Demonstrate high personal hygiene standards	B2.1 Wear a clean uniform for every shift				
		B2.2 Complete all mandatory training as requested in a timely manner				
		B2.3 Set a good example to colleagues by exhibiting high personal hygiene standards				
		B2.4 Encourage colleagues to follow high personal hygiene standards				
	Follow safe working practices when storing, preparing and cooking ingredients to maintain their quality and safety	B2.5 Take part in all available food safety related training and development				
		B2.6 Encourage colleagues to follow safe working practices when storing, preparing and cooking ingredients				

		B2.7 Display a positive interest in food safety audits and inspections both internally and externally				
		B2.8 Keep up to date with food safety legislation developments through social media, trade publications and other outlets				
M3 People	Understand how personal and team performance impact on the successful production of dishes and menu items	K3.1 Explain how own working practices and that of team impact on food production and service and the customer experience	4	Q1	Unit 5 Y/615/7532	LOC1 AC1.2 LOC1 AC1.3
		K3.2 Describe the impact of poor individual performance from an individual on a team	5	Q2	Unit 5 Y/615/7532	LOC1 AC1.4
		K3.3 Explain the impact of poor team performance on the business and the customer experience	6	Q3	Unit 5 Y/615/7532	LOC1 AC1.2
		K3.4 Describe the benefits and impact of a high performing team in respect of food production and meeting customers' expectations of the food experience	7,8,9	Q4a,b, c	Unit 5 Y/615/7532	LOC2 AC2.1
	Know how to communicate with colleagues and team members from a diverse range of backgrounds and cultures	K3.5 Explain effective communication methods and how to communicate with colleagues and team members	10, 11, 12	Q5	Unit 5 Y/615/7532	LOC4 AC4.1
		K3.6 Understand the concept of equality and diversity and treating people with respect	13, 14	Q6a, b	Unit 5 Y/615/7532	LOC2 AC2.2 LOC2 AC2.3

		K3.7 Be aware of colleagues from different backgrounds and cultures and communicating appropriately with them	15, 16	Q7	Unit 5 Y/615/7532	LOC3 AC3.6
	Understand the importance of training and development to maximise own performance	K3.8 Explain what training is and the importance of personal development in terms of improving knowledge and skills	17, 18, 19	Q8a, b, c, d	Unit 5 Y/615/7532	LOC5 AC51
		K3.9 Explain current levels of performance and identify areas of development and what is required to address skills and knowledge gaps	17,18, 19	Q8a, b, c, d	Unit 5 Y/615/7532	LOC5 AC5.2
	Know how to support team members when the need arises	K3.10 Explain how to respond to requests of assistance from colleagues	20	Q9	Unit 5 Y/615/7532	LOC1 (Amplified in qualification but no direct AC)
		K3.11 Explain the importance of being supportive- whilst ensuring own work priorities are met	20	Q9	Unit 5 Y/615/7532	LOC1 (Amplified in qualification but no direct AC)
		K3.12 Describe how they would recognise that colleagues needed assistance	21	Q10	Unit 5 Y/615/7532	LOC1 (Amplified in qualification but no direct AC)

		K3.13 State why it is important to support team members and the implications if they don't	22	Q11	Unit 5 Y/615/7532	LOC1 AC1.3
Have an understanding of professional behaviours and organisational culture	K3.14 Define professional behaviours	Pg23	Q12	Unit 5 Y/615/7532	LOC2 AC2.4	
	K3.15 Describe what it is like working at the organisation and the importance of working as part of a team	Pg24	Q13	Unit 5 Y/615/7532	LOC1 (Amplified in qualification but no direct AC)	
	K3.16 Describe the impact of own behaviours on the team and the impact of unprofessional/negative behaviours on team working	Pg25	Q14	Unit 5 Y/615/7532	LOC1 AC1.4	
Recognise how all teams are dependent on each other and understand the importance of teamwork both back and front of house	K3.17 Explain basic team roles and stating own job role requirements and the job role requirements of others	Pg26, 27	Q15a, b	Unit 5 Y/615/7532	LOC3 AC3.1 LOC3 AC3.2	
	K3.18 Understand how adhering to role responsibilities and targets impacts on the team and work productivity in a positive way	Pg28	Q16	Unit 5 Y/615/7532	LOC3 AC3.3	
	K3.19 Explain the relationship with other departments and the requirement to communicate across departments	Pg29	Q17	Unit 5 Y/615/7532	LOC4 AC4.2	

		K3.20 Explain levels of communication with other departments and what they need to know about the work of the other departments in order to deliver a good service to the customer/service user	Pg30	Q18a, b	Unit 5 Y/615/7532	LOC1 (Amplified in qualification but no direct AC)
	Work effectively with others to ensure dishes produced are of high quality, delivered on time and to the standard required	S3.1 Demonstrate effective team work via on-going observation and peer and line management statements and, if available, performance				
		S3.2 Work effectively and efficiently at all times to ensure customers receive high quality dishes in a timely manner following brand standards/specifications				
		S3.3 Source evidence of positive feedback from colleagues, customers, social media feedback, industry accolades, industry peers (select as appropriate).				
	Use suitable methods of communication and operate in a fair and equal manner that demonstrates effective team working	S3.4 Demonstrate team work through working well with colleagues				
		S3.5 Display professional conduct and good time-keeping				
		S3.6 Show a willingness to cover for others and responding flexibly to rota requirements				

	Develop own skills and knowledge through training and experiences	S3.7 Demonstrate progress on a personal development plan and reflect and evaluate the impact of learning				
		S3.8 Seek feedback and receive feedback in a positive manner, and act upon it appropriately				
		S3.9 Regularly review their performance through their organisation's procedures				
	Support team members to produce dishes and menu items on time to quality standards	S3.10 Demonstrate effective team work and support by gathering peer feedback to show that preparation and service timelines are met on a consistent basis				
		S3.11 Assist team members where required without being asked				
	Perform role to the best of own ability in line with the business values and culture	S3.12 Demonstrate team working and professional conduct - check attendance at work; behaviours in team activities such as team meetings				
		S3.13 Respond appropriately to instructions and showing they can request information when required and asking questions to seek clarification and further guidance				
		S3.14 Support others by asking where help is required when own tasks are completed				
		S3.15 Accelerate work pace when required and exceed normal working requirements as necessary				

	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	S3.16 Demonstrate how they regularly develop good working relationships				
		S3.17 Identify potential challenges in the working environment and how they can overcome such challenges				
		S3.18 Seek feedback from others on what they are like as a team member and what they could do to improve				
		S3.19 Encouraging and facilitating good team and working relationships				
	Take pride in own role through an enthusiastic and professional approach to tasks	B3.1 Lead by example				
		B3.2 Encourage colleagues to be professional in all aspects of the job role				
		B3.3 Approach all tasks with a commitment to excellence to further the company and themselves				
		B3.4 Proactively seek out new positions or opportunities internally to expand and develop skills				
Listen to and respect other peoples' point of view and	B3.5 Express themselves clearly and patiently					

	respond politely	B3.6 Deliver replies to questions, comments or requests that are balanced and considered				
		B3.7 Display positive body language				
		B3.8 Demonstrating a high level of consideration for other people's opinions				
		B3.9 Acting as a role model to other team members, providing support and guidance when required				
	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	B3.10 Commit to constantly improving own performance, skills and knowledge				
		B3.11 Take responsibility for own development to supplement internal training and development				
		B3.12 Regularly use social media, internet and trade publications to enhance own professional development				
		B3.13 Display maturity in receiving feedback that may be constructive and act on it in a positive manner				
		B3.14 Taking responsibility for identifying possible development opportunities for self and team members				
		B3.15 Evaluating own skills and performance, seeking feedback from others and proactively engaging with performance reviews and development planning				

		B3.16 Pro-actively identify when colleagues need support and offer it without hesitation				
		B3.17 Recognise the relationships between departments and working to enhance these				
		B3.18 Attend work-related events when requested				
		B3.19 Contribute to meetings where appropriate				
		B3.20 Encourage colleagues to display the values and culture of the business in day-to-day activities				
		B3.21 Visibly display a positive attitude when dealing with customers				
		B3.22 Express themselves clearly and patiently				
		B3.23 Listen effectively				
		B3.24 Think laterally with regard to problem solving				
		B3.25 Work collaboratively with colleagues				
M4 Business	Understand the basic costing and yield of dishes and the meaning of gross profit	K4.1 Describe why menu items need to be costed and the importance of working to budgets	4	Q1a	Unit 6 D/615/7533	LOC1 AC1.1
		K4.2 State what targets are expected to be met in terms of portion control and wastage	6	Q2	Unit 1 A/615/7524	LOC2 AC2.1
		K4.3 Define the term yield	7	Q3	Unit 6 D/615/7533	LOC1 AC1.2
		K4.4 Explain gross profit and its relevance to planning food production operations	8	Q4	Unit 6 D/615/7533	LOC2 AC2.1

		K4.5 State work site gross profit % targets and what the impact is of not meeting those targets	9	Q5a	Unit 6 D/615/7533	LOC2 AC2.2
		K4.6 Understand waste management and how it is embedded in the organisation	10	Q6b	Unit 6 D/615/7533	LOC1 AC1.3
Understand the principles of supply chain and waste management		K4.7 Describe the supply chain in terms of basic principles and that of the organisation they are working in	13	Q7	Unit 4 Y/615/7529	LOC4 AC4.1
		K4.8 Provide a brief description of providence and importance of working with nominated suppliers and tender for suppliers on a regular basis	13	Q8	Unit 6 D/615/7533	LOC3 AC3.1
		K4.9 Explain the impact of wastage on P&L and not making full use of produce by creative and efficient menu planning	17	Q9a	Unit 4 Y/615/7529	LOC4 AC4.2
		K4.10 Explain the principles of waste management and recycling including poor production, ruination of food items, poor stock control stock.	19	Q10	Unit 1 A/615/7524	LOC6 AC6.4
		K4.11 State how effective waste management can lead to efficient working practices and yield	19	Q11	Unit 6 D/615/7533	LOC1 AC1.4
Recognise potential risks in the working environment, how to address them and the potential		K4.12 Explain potential hazards within food preparation areas	20	Q12	Unit 3 L/615/7527	LOC2 AC2.6
		K4.13 Describe risks in work environment and how to mitigate such risks	21	Q13	Unit 3 L/615/7527	LOC6 AC6.1

	consequences of those risks	K4.14 Understand the impact of not correctly identifying potential risks and hazards and having appropriate contingencies	25	Q14a	Unit 3 L/615/7527	LOC2 AC2.6
	Follow instruction to meet targets and effectively control resources	S4.1 Work to specified standards - following organisational standards in terms of preparing menu items in accordance with business/customer needs				
		S4.2 Adhere to recipes/specifications as required				
		S4.3 Maintain any appropriate documentation such as wastage records				
		S4.4 Demonstrate effective waste management				
		S4.5 Undertake any recycling and correct disposal of waste				
		S4.6 Carry out contingency planning activities; where certain ingredients are not available identifying suitable alternatives and substitutes				
	Follow procedures regarding usage and waste of resources	S4.7 Demonstrate following of specifications and correct food production techniques to meet GP requirements				
		S4.8 Complete all documentation in relation to usage and wastage				
	Undertake all tasks with due care and	S4.9 Work efficiently and safely throughout work shifts				

	attention, reporting risks in the appropriate manner	S4.10 Where risks have been identified, report as per standard requirements, meeting legal requirements				
		S4.11 Considering factors that may affect performance and responding effectively in line with the job role				
	Be financially aware in approach to all aspects of work	B4.1 Work resourcefully with all equipment				
		B4.2 Proactively contribute to maximising yields and gross profit				
		B4.3 Set an example to colleagues when working efficiently with all ingredients				
		B4.4 Have an up to date working knowledge of costs in a kitchen environment				
		B4.5 Setting an example to team members on efficient ways of working to organisational standards				
		B4.6 Having a working knowledge of costs in the kitchen environment and why their control is important to meet team and organisational needs				
	Be vigilant and aware of potential risks within the kitchen environment and take action to prevent them	B4.7 Consistently work efficiently with ingredients, resources and equipment				
		B4.8 Have an up to date knowledge of current suppliers				
		B4.9 Identify areas where wastage can be minimised even further				

		B4.10 Approaching tasks/solving problems with a methodical, considered approach, taking into account potential consequences of own actions				
		B4.11 Report risks before they become a hazard				
		B4.12 Encourage colleagues to work in a safe manner at all times				

Gap analysis (standard to qualification)

The following mandatory criteria for the **Level 2 Diploma in working as a Commis Chef (RQF)** do not map directly into the **Level 1 Commis Chef Apprenticeship Standard**, therefore learners completing the qualification while on-programme will need to provide further evidence to ensure that the qualification is fully completed. This may be achieved by using resources provided by the training provider or employer and in conjunction with independent research via the internet.

Qualification Mandatory Unit	Unit Outcome	Unit Criteria
Unit 1: Culinary principles and practices	Know how to follow different recipes and cater for customer needs	1.7 Prepare the correct volume and number of food/recipe components
	Understand the factors that influence the types of dishes and menus offered by the business	2.2 Explain how customer choice and customer spend can influence the types of dishes and menus offered by the business
	Understand the importance of seasonality and availability of different food types	5.3 Outline the issues that can occur with limited menu items availability and popularity
	Know how to check and rotate stock	6.5 Provide advice when issues occur due to limited menu item availability and the popularity of menu items
		6.6 Correctly label foods following business requirements

Unit 2: Allergen awareness and control in a commis chef environment	Understand how to prevent and control allergic contamination	2.1 Explain the business's procedures on allergens
		2.4 Identify specific food allergen cross-contamination hazards and controls
	Know how to accurately communicate allergen information to consumers	3.1 Describe how to find allergen information about a dish's content
		3.3 Provide customers with accurate allergen information
Unit 3: Maintaining food safety in a commis chef environment	Understand the importance of food safety hygiene legislation, processes and practices	1.2 Explain the role of enforcement officers
	Understand how to identify and keep food safe from contamination and cross contamination	2.8 Identify the types of contamination and cross-contamination of food and surfaces and how they can occur
	Know how to use safe handling and temperature control practices for the delivery and storage of food	4.4 Demonstrate basic contamination and temperature controls and checks when food is delivered
	Know how to identify and report risks	6.4 Report any identified risk as per standard requirements, meeting legal requirements
	Know how to follow procedures for applying a food safety management system and keeping necessary documentation	7.1 Identify the legal requirements for food businesses in applying a food safety management system based on the Codex principles of HACCP
		7.3 Maintain up-to-date records
		7.4 Complete documentation in relation to food safety legislation

		7.5 Show evidence of positive Environmental Health reports
Unit 4: Effectively cleaning food areas	Understand how to safely keep work areas and equipment clean and hygienic	1.3 Explain the importance of storing tools. Utensils and equipment correctly
		1.4 Explain the importance of wearing the required personal protective equipment(PPE) when cleaning food areas
		1.6 Describe the consequences of food areas not being left free of deposits, residue and foreign objects
	Demonstrate how to safely keep work areas clean and hygienic	2.1 Keep work areas clean and tidy
		2.2 Keep tools, utensils and equipment in good order and stored correctly
		2.3 Select and wear appropriate PPE for cleaning tasks
		2.4 Communicate to appropriate staff about cleaning products, documentation and equipment
		2.5 Complete cleaning schedules and related documentation
		2.6 Select the correct chemicals to clean surfaces and equipment
		2.8 Leave food areas free of deposits, residue and foreign objects after cleaning
	Understand how to identify and report signs of pest infestation	3.3 Explain the importance of reporting pest infestation

		3.4 Outline business procedures for dealing with any incidences of pests and infestations
	Know how to manage waste and recycling to specified standards and working practices	4.3 Undertake recycling of waste correctly
		4.4 Complete all documentation in relation to usage and wastage
Unit 5: Achieving performance through own role and working with others	Understand the positive and negative impact of own and team behaviour	1.1 Explain how own working practices and that of the team impact on food production and service
	Know how to undertake the requirements of own role efficiently	3.4 Identify potential challenges in the working environment
		3.5 Describe how to overcome challenges in the working environment
	Understand how to communicate well with colleagues	4.3 Summarise the work of other teams/colleagues which help to deliver a good service to the customer
	Know how to evaluate own performance and understand the importance of continuous improvement	5.3 Procedure and follow a development plan
		5.4 Receive feedback in a positive manner, and act upon it appropriately
		5.5 Gather peer feedback to show that preparation and service timelines are met on a consistent basis
Unit 6: Minimising loss in the food operations industry	Know how to work gross profit targets	2.3 Explain the impact of wastage on profit and loss
		2.4 Follow specifications and the correct food production techniques to meet gross profit requirements

	Understand supply chain principles and practices	3.4 Carry out contingency planning activities and identify suitable alternatives and substitutes where necessary
Unit 7: Preparing and cooking: Meat and offal	Know how to prepare and offal	1.4 Identify the correct tools and equipment used to prepare meat and offal
		1.5 Use the correct tools and equipment to prepare meat and offal
		1.6 Prepare meat and offal dishes to specification and brand standards
	Know how to cook meat and offal	2.1 Identify the correct tools and equipment used to cook meat and offal
		2.2 Use the correct tools and equipment to cook meat and offal
		2.3 Cook meat and offal to brand standards, using the correct and appropriate cooking methods
2.4 Assemble meat and offal dishes according to dish specifications		
		2.5 Demonstrate finishing skills on meat and offal dishes
Unit 8: Preparing and cooking poultry	Know how to prepare poultry	1.1 Identify the different types of poultry
		1.2 Identify the most commonly used cuts of poultry

		1.4 Identify the correct tools and equipment used to prepare poultry
		1.5 Use the correct tools and equipment
		1.6 Prepare poultry dishes to specification and brand standards
	Know how to cook poultry	2.1 Identify the correct tools and equipment used to cook poultry
		2.2 Use the correct tools and equipment to cook poultry
		2.3 Cook poultry to brand standards, using the correct and appropriate cooking method
		2.4 Assemble poultry dishes according to dish specifications
		2.5 Demonstrate finishing skills on poultry dishes
Unit 9: Preparing and cooking fish and shellfish	Know how to prepare and shellfish	1.1 Identify the different types of fish and shellfish
		1.4 Identify the correct tools and equipment used to prepare fish and shellfish
		1.5 Use the correct tools and equipment to prepare fish and shellfish
		1.6 Prepare fish and shellfish dishes to specification and brand standards
	Know how to cook fish and shellfish	2.1 Identify the correct tools and equipment used to cook fish and shellfish

		2.2 Use the correct tools and equipment to cook fish and shellfish
		2.3 Cook fish and shellfish to brand standards, using the correct and appropriate cooking methods
		2.4 Assemble fish and shellfish dishes according to dish specifications
Unit 10: Preparing and cooking game	Know how to prepare furred and feathers game	1.1 Identify the different types of furred and feathered game
		1.2 Identify the most commonly used cuts of furred and feathers game
		1.3 Identify what quality points to look for within furred and feathered game
		1.4 Identify the correct tools and equipment used to prepare furred and feathered game
		1.5 Use the correct tools and equipment to prepare furred and feathered game
		1.6 Prepare furred and feathered game dishes to specification and brand standards
	Know how to cook furred and feathered game	2.1 Identify the correct tools and equipment used to cook furred and feathered game
		2.2 Use the correct tools and equipment to cook furred and feathered game
		2.3 Cook furred and feathered game to brand standards, using the correct and appropriate cooking methods

		2.4 Assemble furred and feathered game dishes according to dish specification
		2.5 Demonstrate finishing skills on furred and feathered game dishes
Unit 11: Preparing and cooking vegetables	Know how to prepare vegetables	1.1 Identify the different types of vegetables
		1.4 Identify the correct tools and equipment used to prepare vegetables
		1.5 Use the correct tools and equipment to prepare vegetables
		1.6 Prepare vegetable dishes to specification and brand standards
	Know how to cook fruit and vegetables	2.1 Identify the correct tools and equipment used to cook vegetables
		2.2 Use the correct tools and equipment to cook vegetables
		2.3 Cook vegetables to brand standards, using the correct and appropriate cooking methods
		2.4 Assemble vegetable dishes according to dish specifications
		2.5 Demonstrate finishing skills on vegetable dishes
	Unit 12 Preparing and cooking rice, pasta and egg dishes	Know how to prepare rice, pasta and egg dishes

		1.2 Identify the most common rice, pasta and egg dishes
		1.4 Identify the correct tools and equipment to prepare rice, pasta and egg dishes
		1.5 Use the correct tools and equipment to prepare rice, pasta and egg dishes
		1.6 Prepare rice, pasta and egg dishes to specification and brand standards
	Know how to cook rice, pasta and egg dishes	2.1 Identify the correct tools and equipment used to cook rice, pasta and egg dishes
		2.2 Use the correct tools and equipment to cook rice, pasta and egg dishes
		2.3 Cook rice, pasta and egg dishes to brand standards, using the correct and appropriate cooking methods
		2.4 Assemble rice, pasta and egg dishes according to dish specifications
		2.5 Demonstrate finishing skills on rice, pasta and egg dishes
Unit 13: Preparing and cooking stock, soup and sauces	Know how to prepare stock, soup and sauces	1.1 Identify the different types of stock, soup and sauces
		1.2 Identify the most common stock, soup and sauces
		1.3 Identify what quality points to look for within stock, soups and sauces
		1.4 Identify the correct tools and equipment used to prepare stock, soups and sauces

		1.5 Use the correct tools and equipment to prepare stock, soup and sauces
		1.6 Prepare stock, soup and sauces dishes to specification and brand standards
	Know how to cook stock, soup and sauces	2.1 Identify the correct tools and equipment used to cook stock, soup and sauces
		2.2 Use the correct tools and equipment to cook stock, soups and sauces
		2.3 Cook stock, soup and sauces to brand standards, using the correct and appropriate cooking methods
		2.4 Assemble dishes with stock, soup and sauces according to dish specifications
		2.5 Demonstrate finishing skills and dishes with stock, soup and sauces
Unit 14: Preparing and cooking vegetable protein	Know how to prepare vegetable protein	1.1 Identify the different types of vegetable protein
		1.2 Identify the most common uses of vegetable protein
		1.3 Identify what quality points to look for within vegetable protein
		1.4 Identify the correct tools and equipment used to prepare vegetable protein
		1.5 Use the correct tools and equipment to prepare vegetable protein

		1.6 Prepare vegetable protein dishes to specification and brand standards
	Know how to cook vegetable protein	2.1 Identify the correct tools and equipment used to cook vegetable protein
		2.2 Use the correct tools and equipment to cook vegetable protein
		2.3 Cook vegetable protein to brand standards, using the correct and appropriate cooking methods
		2.4 Assemble vegetable protein dishes according to dish specification
		2.5 Demonstrate finishing skills on vegetable protein dishes
Unit 15: Preparing and baking bread and dough	Know how to prepare bread and dough	1.1 Identify the different types of breads and doughs
		1.2 Identify the most common breads and doughs
		1.4 Identify the correct tools and equipment used to prepare dough
		1.5 Use the correct tools and equipment to prepare dough
		1.6 Prepare the dough to specification and brand standards
	Know how to bake bread and dough	2.1 Identify the correct tools and equipment used to bake bread

		2.2 Use the correct tools and equipment to bake bread
		2.3 Bake bread to brand standards, using the correct and appropriate baking methods
		2.4 Demonstrate finishing skills on bread
Unit 16: Preparing and cooking pastry	Know how to prepare pastry	1.1 Identify the different types of pastry
		1.2 Identify the most common pastries
		1.3 Identify what quality points to look for within pastry
		1.4 Identify the correct tools and equipment used to prepare pastry
		1.5 Use the correct tools and equipment to prepare pastry
		1.6 Prepare pastry dishes to specification and brand standards
	Know how to cook pastry	2.1 Identify the correct tools and equipment used to cook pastry
		2.2 Use the correct tools and equipment to cook pastry
		2.3 Cook pastry to brand standards, using the correct and appropriate cooking methods
		2.4 Assemble pastry dishes according to dish specification
		2.5 Demonstrate finishing skills on pastry dishes

Unit 17: Preparing and baking cakes, sponges, biscuits and scones	Know how to prepare cakes, sponges, biscuits, cakes and scones	1.1 Identify the different types of cakes, sponges, biscuits and scones
		1.2 Identify the most common types of cakes, sponges, biscuits and scones
		1.3 identify what quality points to look for within cakes, sponges, biscuits and scones
		1.4 Identify the correct tools and equipment used to prepare cake, sponge, biscuits and scone ingredients
		1.5 Use the correct tools and equipment to prepare cake, sponge, biscuit and scone ingredients
		1.6 Prepare cake, sponge, biscuits and scone ingredients to specification and brand standards
	Know how to bake cakes, sponges, biscuits and scones	2.1 Identify the correct tools and equipment used to bake cakes, sponges, biscuits and scones
		2.2 Use the correct tools and equipment to bake cakes, sponges, biscuits and scones
		2.3 Bake cakes, sponges, biscuits and scones to brand standards, using the correct and appropriate cooking methods

		2.4 Assemble cakes, sponges, biscuits and scones according to dish specification
		2.5 Demonstrate finishing skills on cakes, sponges, biscuits and scones
Unit 18: Preparing, cooking and baking hot and cold desserts	Know how to prepare desserts	1.1 Identify the different types of desserts
		1.2 Identify the most common desserts
		1.3 Identify what quality points to look for within desserts
		1.4 Identify the correct tools and equipment used to prepare dessert ingredients
		1.5 Use the correct tools and equipment to prepare desserts ingredients
		1.6 Prepare dessert ingredients to specification and brand standards
	Know how to cook and bake desserts	2.1 Identify the correct tools and equipment used to cook or bake desserts
		2.2 Use the correct tools and equipment to cook or bake desserts
		2.3 Cook or bake desserts to brand standards, using the appropriate cooking or baking methods
		2.4 Assemble dessert dishes according to dish specification

		2.5 Demonstrate finishing skills on desserts
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