



BORD OIDEACHAIS AGUS OILIÚNA
CHILL DARA AGUS CHILL MHANTÁIN

KILDARE AND WICKLOW
EDUCATION AND TRAINING BOARD

National Commis Chef Apprenticeship



- www.kwetbmarinehouse.ie
- trainingcourses@kwetb.ie
- Facebook: [@kwetbtraining](https://www.facebook.com/kwetbtraining)
- Tel: 087 096 7146



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National Commis Chef Apprenticeship

Location: Wicklow

Duration: 2 Years

Aims

The Commis Chef Apprenticeship is the starting point for a career as a professional chef. It is a formal structured two year education and training programme incorporating periods of off the job and on the job training. Apprentices will develop the underpinning theory, science and culinary skills in Marine House and refine and perfect these competencies to a professional standard while working under the direction of qualified and experienced chefs in the kitchens of SOLAS approved hotels and restaurants.

Modules Include

Year 1

- Culinary Skills & Standards,
- Larder,
- Classical Cuisine,
- Basic Pastry Techniques
- Applied Nutrition for Menu Planning.
- Scientific Principles and Culinary Technologies,
- Food and Beverage Service,
- International Cookery
- Product Development and Innovation.
- Health & Safety

Year 2

- Volume Food Production,
- Global Cuisine,
- History and Development of Gastronomy and Buffet Skills.
- Applied Nutrition for Menu Design,
- Creative Pastry Techniques,
- Business Practice for Hospitality,
- Food Safety
- Culinary Entrepreneurship and Culinary Event.



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