

Commis Chef Level 2 - End-Point Assessment

Planning meeting:

- The meeting will be conducted remotely via Skype for business.
- Apprentice must present their log of dishes as per the assessment plan which will be assessed prior to and discussed during the professional discussion.
- Assessor plans and schedules all activity within 2 month window for EPA with Apprentice and employer (not the on-programme assessor).

EPA components:

All components must be completed within the 2 month assessment window from the planning meeting. The Assessments may occur over a minimum of two days in maximum of two months within the assessment window. No one day can contain both observations or more than two assessment activities.

- **On demand multiple choice test (mct)** (90 minutes), scenario based questions, externally set and marked, can be taken on the employer's premises or off-site. The on demand test will feature a sample of questions, based on a representative sample of the assessment criteria as per details in the standard.
- **Practical observation** - 3 hours in the working environment, time may be split to cover preparation and service, shows apprentice working in an operational kitchen environment according to the assessment criteria required and to produce food to correct standard in a logical order adhering to food safety and organisational requirements.
- **Culinary challenge observation** - 2 hours in controlled environment, apprentice to produce main course from organisation menu and Dessert - base dessert category issued by assessor, must be adapted to reflect customer demand / seasonality. Apprentice must produce food according to the assessment criteria, in the standard in a logical order adhering to food safety and organisational requirements.

The mct, and both observation activities can be completed in any order. The apprentice will perform each task required to the correct standard.

- **Professional discussion** - 40 minute structured meeting, led by the independent end assessor, involving the apprentice and employer (e.g. line manager), focusing on the log of recipes produced to demonstrate competence across the culinary range. The apprentice must demonstrate competence against all of the assessment criteria required, unless they have previously been covered in the observations. The apprentice will explain, and provide requested evidence to prove, how they have met the relevant assessment criteria.

The Professional Discussion must be the last activity completed in the EPA.

Grading:

- All elements graded Pass, Distinction or Fail.
- In order to pass the apprentice must pass each component of the End-point assessment. To achieve distinction, individual grades of distinction must be achieved for both observations and at least one of the other components, provided that the other component is also a pass.
- If any activity is failed it must be re-taken. The apprentice cannot achieve without passing each component of EPA.
- Should the apprentice fail one assessment activity, they can re-take when they are ready and when practicable for the business.
- Should the apprentice fail two or more activities a period of further training and development lasting between one and three months must take place before a resit.
- When retaking an assessment activity the maximum grade that can be achieved for that activity is a pass.