



Professional
Assessment Ltd

Level 3

Chef de Partie

(ST0227/AP02)

End Point Assessment





The Independent End-Point Assessment

Once a successful gateway review has been completed, your training organisation will notify Professional Assessment. We will then organise an assessment planning meeting with the employer and apprentice. Professional Assessment will advise all parties of the requirements of this meeting. At the planning stages, we will together, agree timings and dates for all the required assessment components.

The end-point assessment begins when the EPAO confirms that the apprentice has successfully passed through the gateway and has achieved the appropriate functional skills, unless in the opinion of the EPAO exceptional circumstances apply.

Summary of the End-Point Assessment process

The apprentice will be assessed to the apprenticeship standard using four complementary assessment methods. The assessments are synoptic and take a view of the overall performance of the apprentice in their specific job role.

The first three assessment activities can be completed in any order, but we recommend they are completed in the order suggested. The professional discussion will be the final assessment component.





On Demand Test

- 2 hour (including 30 minutes reading time) on demand, multiple choice test
- 70% must be achieved to gain a pass; 85% must be achieved to gain a distinction
- Apprentices must pass all sections of the test to achieve a pass overall
- Scenario based questions covering the knowledge requirements in the culinary, food safety, people and business aspects of the standard
- Externally set and marked by the assessment organisation
- Undertaken either on the employer's premises or off site under controlled conditions.



Culinary Challenge

- Design a three dish, by three course menu in line with organisation's standards, current industry trends and costings
- Covering a range of food groups
- Cook one dish from each course on the menu
- 3-hour observation in a controlled environment.





Practical Observation

- 4 hour observation of the apprentice in their working environment
- Time may be split to cover preparation and service
- Demonstrates the apprentice working in an operational kitchen environment, producing food to standard.



Professional Discussion

- 90 minute structured discussion
- Focusing on the recipe log to demonstrate competence across the culinary range
- The recipe log must cover at least 7 food groups including meat, poultry, game, fish and shellfish
- The recipe log must record and demonstrate how the apprentice has prepared and cooked complex dishes over the course of the programme
- The discussion will be led by the independent assessor and the agenda will be communicated in advance
- The line manager is required to be present during the discussion.



Completion

The end-point assessment activities are graded. Successful grades are a pass or a distinction and the final grade is based on the apprentice's combined performance across all of the assessment activities. In order to pass the apprentice is required to pass each of the assessments. Should an apprentice fail one assessment activity, this should be re-assessed as soon as the apprentice is ready and when practicable for the business. Should they fail two or more activities a period of further training and development lasting between one and three months must take place before a retake.

For more information on grading criteria please refer to the apprenticeship standard assessment plan by searching via:

<https://www.instituteforapprenticeships.org/apprenticeship-standards/>

and for more information on re-sits, re-takes and cancellations please contact: info@professionalassessment.co.uk



Grading

An apprentice cannot achieve a pass without passing every element, and to achieve a distinction, the apprentice must gain a distinction in the practical observation and culinary challenge, achieving points of 9 or above based on the scoring table below:

| Component | Grade | Score | Grade | Score |
|--------------------------------|---------------|-------|-------------|-------|
| Practical Observation | Pass | 1 | Distinction | 3 |
| Culinary Challenge Observation | Pass | 1 | Distinction | 3 |
| On Demand Test | Pass | 1 | Distinction | 2 |
| Professional Discussion | Pass | 1 | Distinction | 2 |
| Overall Score | Overall Grade | | | |
| 4 – 8 | Pass | | | |
| 9+ | Distinction | | | |

Independent End-Point Assessment Organisations

Professional Assessment is registered on the ESFA register of end-point assessment organisations.

Professional Assessment is responsible for ensuring assessments are conducted fairly and that assessments are valid, reliable and consistent.

...find out more

Email: info@professionalassessment.co.uk

Call: 0800 160 1899

Visit: professionalassessment.co.uk



Unit 20, Maisies Way, The Village
South Normanton, Derbyshire DE55 2DS

© Professional Assessment Ltd 2019. Registered company number: 08925862
Chef de Partie Level 3 End-Point Assessment