

End-point assessment venue and resources list

9085-12 Chef de Partie, Level 3

This document lists the requirements for the end-point assessment (EPA). These may include:

- venue specifications
- IT requirements
- tools
- resources
- physical resources.

If you don't meet these requirements, it may not be possible to assess your apprentice properly and the EPA event may have to be cancelled. You will still be charged.

Please read through this list carefully and share with colleagues who may be needed to help meet the requirements. Remember that we're here to help you, if you have questions not answered here or in the assessment plan, you can talk to your business manager or email apprenticeships@cityandguilds.com.

End-point assessment

The focus of the EPA is for the apprentice to demonstrate the values, knowledge, skills and behaviours set out in the apprenticeship standard and to be able to demonstrate this level of professional competence in authentic workplace contexts.

EPAs are formal summative assessments that conclude an apprenticeship programme. Each apprenticeship will be assessed in a number of ways to provide a clear indication of the apprentice's knowledge and skills. For this apprenticeship the following assessment methods need to be achieved:

- knowledge test
- culinary challenge
- practical observation
- professional discussion

Remote assessment

Remote assessment is live assessment that is supported by technology where the IEPA and the apprentice are not in the same physical location when the assessment takes place.

For this apprenticeship the following assessments can be conducted remotely:

- professional discussion.

For more detailed information around the conditions and requirements that must be met for remote assessment please refer to the **Manual for the End-Point Assessment Service**.

Resource required

Knowledge test

Suitable IT systems for e-volve as outlined in the Manual for the End-Point Assessment Service

An invigilator

A quiet room with adequate lighting, space and privacy. It must be away from the pressures of work activities, in a controlled environment. This may be on or off the employer's premises

Culinary challenge

A controlled environment. This could be the employer's establishment if the kitchen is closed for the duration of the assessment or in an area of the kitchen not impacted by business operations i.e. where food preparation and cooking is still taking place in the kitchen but the apprentice is in a separate section with no interaction with colleagues

Tools, equipment and commodities needed to produce a three course meal for two people: starter, main course and dessert.

- Dishes should not be those on the employer's menu
- The main course must have a protein, two vegetables, a starch element and a sauce
- At least one course must incorporate meat, fish or poultry which must be prepared from 'whole' e.g. whole duck, whole turbot or whole rabbit

The apprentice will prepare a menu offering three choices for each course. The starters and desserts should include hot and cold options

Practical observation

Normal commercial kitchen working environment reflecting typical working conditions

Professional discussion

A suitable room for the professional discussion/interview to take place, large enough to accommodate all those involved including panel member where applicable

Seating area or room for any other apprentices to wait

Access to water and cups

Where applicable, internet access and suitable equipment for remote assessment as outlined in the Manual for End-Point Assessment Service