

# Personal specification for independent end point assessor

## Senior Chef Production Cooking

### Essential industry specific qualifications and experience

Up-to-date, relevant, deep and broad experience of working in one or more of the following disciplines of the occupational area of the apprenticeship standard including practical and current knowledge of working practices, infrastructure, tools and technologies to support applications in:

- Culinary excellence
- Food Safety and hygiene
- People management in a professional environment
- Business acumen in a role as a Senior Chef

### Essential qualifications and experience

- Hold a recognised current workplace assessment qualification. The list of approved qualifications will be published at [www.people1st.co.uk](http://www.people1st.co.uk)
- Occupationally competent with current experience in the apprenticeship's discipline they intend to assess.
- Hold the qualifications or demonstrate current experience as specified in the assessment requirements.
- Experience of working with quality assurance processes and complying with regulatory requirements.

### Essential knowledge and skills

An understanding of 'Trailblazer' apprenticeships, with specific knowledge about the relevant industry area for the role  
Experience of producing clear, accurate and concise written reports, including remarks/enquiries about results

Proficient IT skills

Analytical, critical thinking skills

Excellent interpersonal skills

Excellent written and verbal communication skills with substantive experience of providing supportive, concise feedback to both learners, Assessors and delivery staff

Organisational skills and the ability to prioritise effectively

Ability to work independently but also lead a team

### Availability

Flexibility to travel across England

Driving License

### Desirable

Experience of preparing for and presenting to a target audience

Experience of marking and grading assessments