

Personal specification for Independent End-point Assessor

Chef De Partie

Essential industry specific qualifications and experience

Up-to-date, relevant, and broad experience of working in the Hospitality, culinary industry, and have a current knowledge of working practices which reflect the whole standards content

Have current, relevant occupational expertise and knowledge, working/have worked as a Chef at level 3 or above, in the hospitality (culinary) industry, which has been gained through 'hands on' experience. A good working knowledge and experience of;

Culinary excellence

Food Safety and hygiene

People management

Business acumen in the role of Chef De Partie.

Have excellent knowledge and understanding of the apprenticeship standards as set out in the industry set grading criteria

Essential qualifications and experience

Must hold a recognised current workplace assessment qualification, for examples D32, D33, A1 or Level 3 TAQA

Must be able to evidence relevant and up-to-date CPD, which is related directly to the standard and industry, not general CPD

Occupationally competent with current experience in the apprenticeship's discipline they intend to assess

Essential knowledge and skills

An understanding of apprenticeship standards, 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

Availability

Flexibility to travel across UK

Driving License

Desirable

Experience of preparing for and communicating to a target audience

Experience of marking and grading assessments