

## **Culinary Challenge Clarification of Introductory meeting for Commis Chef**

- The task requirements of the culinary challenge from p24 of the EPA pack needs to be shared with the apprentice prior to the introductory meeting with the Independent End Point Assessor (IEPA).
  - Must be prepared from meat, fish or poultry and must be prepared from 'whole'. For poultry this would be a whole bird (although it could already be plucked, head off, giblets out etc). For fish, it could be gutted, but whole. Meat should be a joint e.g. shoulder of lamb.
  - Must have at least one vegetables accompaniment appropriate to the dish
  - Must have at least one starch appropriate to the dish
  - Must have a sauce appropriate to the dish
- The apprentice should bring a copy of their organisational menu to the initial meeting ready to discuss with the IEPA.
- It is recommended that the apprentice is prepared to discuss which main course dish they think would be best for them to prepare and cook during the culinary challenge to cover the criteria in Appendix 4 p60 taking into consideration what they are likely to cover in their workplace observation and what is shown in the recipe log.
- The IEPA will give the apprentice a base "category" of cold and hot dessert range (as indicated in appendix 3). The apprentice must customise the dessert to meet "house style". The IEPA will agree the interpretation of "house style" for the purpose of the assessment task with the employer/training provider and apprentice. The apprentice does not have to agree the customisation at the initial meeting as they are expected to undertake research.
- The IEPA will document which food groups, preparation and cooking methods are then planned to be observed for both the Culinary Challenge and the Workplace Observation.