

City & Guilds Level 2 End-point Assessment for Commis Chef (9081-22)

End-point Assessment – Centre Resources List

Assessment Method	Resources Required
Multiple choice test	IT systems set up to receive evolve tests.
	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.
Practical assessment with questions	Normal commercial kitchen working environment reflecting typical working conditions. This can be in a college RWE or place of employment, but must be in a separate area of the kitchen if during service time. The ingredients and equipment required for the agreed dishes must be available to the apprentice.
	The environment should include sufficient space for the City & Guilds IEPA to observe, take notes and photographs.
	A private changing area should be available for the IEPA.
Professional discussion	A suitable room for the professional discussion to take place, large enough to accommodate all of those involved and away from the kitchen area of the normal place of work for the apprentice.
	Seating area or room for any other apprentices to wait (if appropriate).
	Access to water and cups.

Assessment Method	Resources Required
	<p data-bbox="544 322 1342 443">Good Internet access and suitable equipment as outlined in Remote Assessment section of the Manual for the End Point Assessment Service.</p> <p data-bbox="544 472 1302 593">The equipment should be tested 30 minutes prior to the assessment taking place and have enough charge for the duration of the assessment.</p> <p data-bbox="544 622 1382 696">Signage should be available on the door where the assessment is occurring to advise of no entry as an exam is taking place.</p>