

## City & Guilds Level 3 End-point Assessment for Chef de Partie (9085-22)

### 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. There must be the opportunity for the apprentice to produce complex dishes.
	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.
	Good Internet access and suitable equipment as outlined in Remote Assessment section of the Manual for the End Point Assessment Service.
	Equipment should be tested 30 minutes prior to the assessment and have enough charge for the duration of the assessment.

**Assessment Method****Resources Required**

Signage should be available on the door where the assessment is occurring to advise of no entry as an exam is taking place.