

Q: If an apprentice fails the culinary challenge do they do the discussion still?

A: The culinary challenge, practical observation and the professional discussion are linked so the grades for each cannot be finally determined until the professional discussion has been completed.

If not all the pass criteria were demonstrated as part of the culinary challenge, the IEPA would take these areas forward into the professional discussion. The criteria that are most likely to be carried across all of the observations have been highlighted in the assessment pack.

However if something went significantly wrong during the culinary challenge, eg they broke health and safety or the dish created was not edible then the apprentice would need to redo the culinary challenge prior to any professional discussion taking place.

Q: If an apprentice retakes a task for any of the hospitality standards, can they still achieve a distinction overall?

A: If an apprentice has to resit/retake an assessment the maximum grade that can be achieved for that assessment is a pass.

If an apprentice were to resit/retake a knowledge test, they could still achieve a distinction overall, if they achieved a distinction in all other assessment methods

If an apprentice were to resit/retake a professional discussion, they could still achieve a distinction overall, if they achieved a distinction in all other assessment methods

If an apprentice were to resit/retake either the practical observation or the culinary challenge, they would not be able to achieve a distinction overall because they would not meet points required to get the distinction grade –

Please see

End-point assessment guidance for Centres/Employers

Introducing the End-Point Assessment (EPA) to the apprentice. The section entitled - Determining the overall apprenticeship grade.

Q: Do apprentices have to wash up as they go for the culinary challenge or can it be left until the end?

A: Washing up is not specifically assessed within the culinary challenge; however, the apprentice is responsible for keeping their workstation clean and tidy. Therefore, the washing up could be stored elsewhere and washed after the assessment time has expired.

Q: Do incorrect answers from the knowledge test get discussed as part of the professional discussion?

A: The professional discussion covers any outstanding criteria in the practical observation and or culinary challenge and the recipe log. If an apprentice fails the knowledge test, they are required to resit it to obtain a pass prior to the professional discussion.

Q: What do we need to tell City & Guilds to help them plan the culinary challenge?

A: Where you would like the challenge to take place e.g. college facilities, availability of the venue, times and which apprentices will be available within these time frames.

9085 Chef de Partie Apprenticeship FAQs

Q: Is it best to have carried out the gateway meeting signed the declaration, have maths and English evidence, 2 week work schedule and either recipe log of business project proposal ready prior to making a reservation/booking?

A: Yes.

Please see section 5 End-point assessment timeline in the EPA pack for centres.

Once the process has reached the Book end-point assessment section, all of these things must have already taken place.

Q: Can the centre/employer/training provider tell the apprentice their evolve results as soon as they are available?

A: Yes

Q: Can an apprentice prepare ice cream before the culinary challenge starts?

A: No. Please see the following section in the EPA pack for centres:

Assessment 701/751 Chef de Partie Culinary Challenge/Resit
Task instructions for centres / end-point assessment customers / employers / training providers.

Apprentices are allowed time prior to the commencement of the culinary challenge for equipment set up and section organisation, but food preparation must **not** take place.

Q: Can the professional discussions take place at the training providers' offices/college if the workplace is not able to get a video link due to being remote across any of the hospitality standards?

A: Yes as long as the environment and equipment meets the requirements of the Manual for the End-Point Assessment Service.

Q: What does 'from whole' within the culinary challenge mean in terms of a joint?

A: The purpose for specifying whole is to ensure that the skill of boning is included in assessment. Therefore, meat should be a joint, e.g. shoulder of lamb.

The following are examples that are not acceptable:

Cutting pork chops from a loin

Cutting steaks from a sirloin

Q: Can an apprentice have a technician available close to the room where the culinary challenge takes place in case apprentices run out of ingredients?

A: A technician or workplace equivalent can be available during the assessment but they must not support or influence the apprentice in anyway. And direct interactions between the technician and the apprentice must be observable by the IEPA.

The apprentice **cannot** have support from other team members when completing the task.

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Q: Will the apprentice get feedback on how they performed on each element of EPA and how will they receive this or simply receive a certificate of achievement?

A: Please see the following section in the EPA pack for centres:

End-point assessment guidance for Centres/Employers
Introducing the End-Point Assessment (EPA) to the apprentice

Under the section 'Feedback' it states: The City & Guilds IEPA will not provide any feedback to the apprentice during or immediately following the end assessment process. Feedback (if given) will only be provided to fail apprentices, following submission of evidence to City & Guilds and after any grade determination has been carried out.

Q: Can the training provider be in the building during the practical observation for any of the hospitality standards?

A: Yes a training provider representative can be within the building but not within the controlled assessment environment.

Q: Who can be present for the initial meeting and professional discussion?

A: For the initial meeting an employer representative or a training provider representative. See more details on the initial meeting in the section:

Assessment 701/751 Chef de Partie Culinary Challenge/Resit

Task instructions for centres/end-point assessment customers/employers/ training providers.

For the professional discussion only the employer representative can be present. Please see the guidance for the professional discussion in section:

Assessment 702/752 Chef de Partie Practical Observation/Resit

Task instructions for centres/end-point assessment customers/employers/ training providers

Q: Who sets the date and time of the initial meeting?

A: The City & Guilds EPA team will agree these details as part of the booking process.

Q: Is the date for the Professional discussion set at the initial meeting or can it be done at a later date?

A: A provisional date is agreed at the initial meeting. This date is subject to successful achievement of all of the other assessments within the EPA.

The professional discussion will only take place once all other parts were successfully passed.

Q: Does the culinary challenge have to be undertaken in complete silence?

A: No, however all apprentices must work independently.

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Q: Does the Practical observation have to be undertaken in complete silence?

A: No, however all apprentices must complete all tasks independently unless they are working as a team (or if providing supervision for chef de partie) as during the assessment.

If the apprentice is working with colleagues as part of a team they will only be assessed on their individual contributions.

It is expected that anyone interacting with the apprentice does not in anyway influence the assessment

Q: Is there an ideal day of the week for practical observation or the culinary challenge to take place?

A: No, however customers may want to avoid days where there could be food delivery issues /challenges.

Q Should the IEPA be questioning the apprentices during the CC/practical observation? e.g. quality points of products?

A Questioning should be kept to a minimum and only used if there are very specific things that the IEPA feels that they need to understand more about the rationale about the decision /approach by the apprentices to support the grading decision. Where questions can be carried forward into the other assessment methods they should be. The questioning during the CC should only happen if it is going to make a significant difference to their grade.

Q What does a full time plan mean in relation to the chef de partie recipe log requirements?

A The apprentice is required to produce a full recipe NOT a full time plan. The time plans for each recipe log should contain just the most critical timings – eg prep, cooking and finishing time. Each task does not need to be broken down into individual timings.

The time plan produced for the culinary challenge does need to be broken down and should include details for timings around the different tasks.

Q What happens if an apprentice fails the practical observation can they still undertake the planned professional discussion.

A The culinary challenge, practical observation and the professional discussion are linked so the grades for each cannot be finally determined until the professional discussion has been completed.

If not all the pass criteria were demonstrated as part of the practical observation, the IEPA would take these areas forward into the professional discussion. The criteria that are most likely to be carried across all of the observations have been highlighted in the assessment pack.

However if something went significantly wrong during the practical observation, eg they broke health and safety or the dishes created was not edible then the apprentice would need to redo the practical observation prior to any professional discussion taking place.

If any other assessments the test or the culinary challenge have already been failed a period of further training and development lasting between one and three months must take place before a resit.

9085 Chef de Partie Apprenticeship FAQs

Q Will the IEPA be taking photographs of the apprentices during any part of the Practical observation?

A As outlined in the EPA pack for chef de partie IEPAs will be taking photographs of what the apprentice has produced. People should not be featured in the images.

Q For Chef de Partie does the requirement 'from whole' need to be both from the starter and the main course for the culinary challenge?

A No, it can be met by either the starter or the main course.

Q For a resit of the culinary challenge for chef de partie can the dishes be the same?

A Yes, the same dishes can be used.

Q What should the IEPA be considering when selecting dishes for the chef de partie challenge?

A The IEPA should select a combination of dishes that meet the task requirements. The IEPA should NOT be selecting dishes or a combination of dishes that are unrealistic for a pass level apprentice to achieve within the duration of the assessment. However they should allow the apprentice opportunity to gain a distinction.

Q How many apprentices can be observed during the culinary challenge for Chef de Partie?

A A ratio of 1 IEPA to 4 apprentices is allowed for the culinary challenge task.

This is a maximum number and if less apprentices are available this will not stop the culinary challenge being booked or undertaken.

Q When will the IEPA taste the food in the culinary challenge?

A In most cases the dishes will be tasted as soon as they are served. However, if it is not critical to a particular dish to be tasted straight away it may be tasted later in the assessment.

Q Should the apprentice ask the IEPA how they want their meat to be cooked (degree of cooking) for chef de partie culinary challenge?

A No. the IEPAs preference should not be considered. However, the apprentice should state the degree to which the food will be cooked as part of the initial planning meeting. This only applies to dishes where the degree of cooking is relevant ie expected in industry.

Q What percentage of the recipe log needs to be from the employer?

A There is not an exact percentage requirement. The recipe log needs to reflect the employers' range of dishes so that the IEPA clearly understand the organisation or brand standards of the employers' dishes.

The recipe log can contain recipes from off the job training but this should not be to the detriment of understanding the workplace offer. It is expected that these will mainly be used where additional dishes are needed, that are not part of the employers standard menu offer, to meet the assessment requirements.

The recipe log should not contain any recipes that the apprentice has not previously produced, ie any recipe included in the recipe log must have supporting evidence that shows it has been produced by the apprentice.

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Q Can an IEPA request a different two week work schedule from the one originally submitted?

A Yes they can request a different two week work schedule but only if it is felt that the apprentice is unlikely to be able to meet the assessment requirements within the original work schedule submitted. They will inform the apprentice of the area of the assessment requirements that are not likely to be met.

As part of the gateway process both employers and apprentices should be checking the assessment requirements when selecting the most appropriate two week window to submit.

Q Can assessments go ahead without recipe logs?

A No because the IEPA needs to see a completed recipe log ahead of the initial meeting to support effective planning of the other assessment methods.

Q What feedback is given if a recipe log is deemed insufficient?

A The IEPA will identify the specific areas of the assessment requirements that have not been met by completing the IEPA section of the evidence reference form.

Feedback about any areas of the recipe log checklist that are not met across the whole log eg photos not included should be captured in the IEPA overall comments section of the evidence reference form.

Feedback will not be given on how this could be met.