

## City & Guilds Level 2 End-point Assessment for ST0589/AP014 Production Chef (9087-12)

### 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.
	The assessment must cover preparation and service.
	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.

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

The equipment should be tested 30 minutes prior to the assessment taking place and have enough charge for the duration of the assessment.

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