

Highfield *Level 2* End-Point Assessment for Commis Chef



Government funding band – **£9,000**



On-programme duration – **minimum of 12 months**



Gateway Requirements – **level 1 in English and maths (level 2 should be attempted) and gateway self-assessment report**



End-point assessment method – **on-demand test, practical observation, culinary challenge observation and professional discussion**

Working in the hospitality sector

The hospitality and catering sector covers hotels, restaurant, cafes, fast-food outlets, pubs and clubs. The sector employs almost 3 million people in the UK, meaning there is a huge requirement for qualified people. Commis chef is the entry level position for those learners who wish to eventually go on to become a chef. This role requires learners to assist other chefs in the kitchen, help with deliveries, measure ingredients, prepare vegetables and meat and assist with stock rotation.



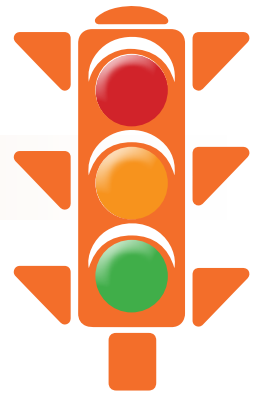
The Programme Structure

Your apprentice will be placed in a kitchen role over a minimum of 12 months during which they will be supported while on programme by their tutor. Their tutor will review the progress of the apprentice during the 12 months against the standard to ensure they are prepared for the end-point assessment.

Commis Chef
Level 2 apprenticeship standard



Your apprentice's journey



Ready for training

- Initial assessment
- English and maths training
- On-programme training to meet the requirements of the standard
- Gateway self-assessment report

Set for assessment

End-point assessment methods are:

On-demand test

- 90-minute multiple-choice test
- Scenario-based questions

Culinary challenge observation

- 2-hour observation in a controlled environment
- Main course from the organisation's menu
- Dessert category issued by end-point assessor

Practical observation

- 3-hour observation in an operational working kitchen environment
- Time can be split to cover preparation and service

Professional discussion

- 40-minute structured meeting
- Focusing on the log of recipes produced to demonstrate competence across the culinary range

Go further

Your apprentice can progress further in the sector in related job roles, such as chef de partie or senior production chef.

Available Support

On-Programme Support

- Delivery resources
- Qualification mapped to standard
- Tutor support resource
- Innovative and multi-device e-learning courses

End-Point Assessment Support

- Gateway and mock assessments
- Bespoke end-point assessment solutions
- Progression tracking system
- Staff training, standardisation and support



Need to know more: