

Highfield **Level 2** End-Point Assessment for **ST0589 Production Chef IfATE v1.2**



Government funding band – **£7,000**



On-programme duration – **typically 12 months**



Gateway requirements – **level 1 in English and maths, submitted organisation's policies and procedures, and submission of a portfolio of evidence**



End-point assessment method – **an observation with questions and an interview underpinned by a portfolio of evidence**

Working as a production chef

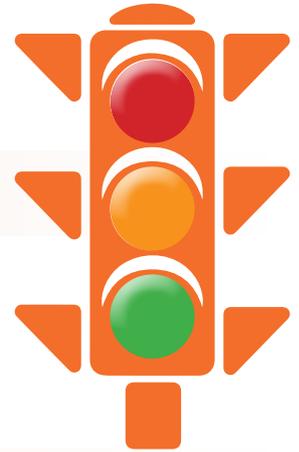
Production chefs are responsible for producing dishes using a majority pre-prepared ingredients, including some fresh, for example, salad and some frozen dishes, for example, lasagne. Production chefs work as part of a team in time-bound and often challenging kitchen environments. They apply highly methodical organisational skills, energy, accuracy, attention to detail and are mindful of the importance of sustainability and protecting the environment. They are responsible for following standard operating procedures and centrally agreed menus and specifications to produce food on time and often in bulk. They are responsible for following instructions and guidelines on hygiene, health and safety, food safety, and fire regulations. They must also observe equity, diversity, inclusion and wellbeing guidelines and sustainability best practice.

This occupation is found in a diverse range of organisations including high street and pub casual dining, the armed forces, schools, hospitals and care homes, work canteens, maritime and more.

The programme's structure

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

Your apprentice's journey



Ready for training

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

Set for assessment

The end-point assessment methods are:

Observation with questions

- A 120-minute observation followed by 30 minutes of questions
- Observing the apprentice completing their normal duties in the workplace
- A minimum of 3 questions asked

Interview underpinned by a portfolio of evidence

- A 60-minute interview
- Portfolio of evidence submitted at gateway, which is not directly assessed
- A minimum of 2 cooking techniques will be discussed during the interview
- A minimum of 10 questions asked

Go further

On completion of the apprenticeship, apprentices may wish to progress into other roles, such as a senior production chef.

Available support

On-programme support

- Delivery resources
- 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:

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