

Highfield **Level 2** End-Point Assessment for **ST0228 Commis Chef v1.4**



Government funding band – **£9,000**



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



Gateway requirements – **achieved level 1 in English and maths (optional for 19+, please see funding rules), submitted organisation's policies and procedures, submission of a portfolio of evidence and submission of their recipes**



End-point assessment methods – **a simulated practical with questions and an interview underpinned by portfolio**

Working as a commis chef

Commis chefs are responsible for preparing and cooking food items from fresh and finishing refined dishes. Commis chefs will follow directions from a senior chef to ensure that dishes are produced to order and time. They are responsible for implementing hygiene, health and safety and food safety legislation and local procedures, including allergen handling. They are responsible for stock control, following business practice for stock rotation and use and for maintaining food safety throughout receipt, storage, production, holding and further storage and reuse of cooked items. They are responsible for the safe and efficient handling and use of a range of specialist kitchen knives, manual tools and electric equipment.

This occupation is found in the hospitality industry, largely in luxury, fine dining and gastro venue, for example, restaurants, hotels, inns, conference and events venues, pubs and cruise ships including independent and branded establishments.

The programme's structure

Your apprentice will be placed in a role, for 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 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 (optional for 19+, please see funding rules)
- On-programme training to meet the requirements of the standard
- Gateway readiness self-assessment

Set for assessment

End-point assessment methods are:

Simulated practical with questions

- A 3-hour simulated practical with questions
- Observed completing a task or series of tasks set by Highfield
- A minimum of 4 questions asked during the practical assessment

Interview underpinned by portfolio

- A 60-minute interview
- Portfolio of evidence submitted at gateway, which is not directly assessed
- A minimum of 10 questions asked during the interview

Go further

On completion of the apprenticeship, apprentices may wish to progress into other roles in the hospitality and catering industry, such as chef de partie, senior production chef or senior culinary 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: