Highfield Level 3
End-Point Assessment
for ST0227 Chef de
Partie v1.2



Government funding band – £9,000



On-programme duration – typically 18 months



Gateway requirements – level 2 in English and maths (optional for 19+, please see funding rules)



End-point assessment method – observation with questions, professional discussion underpinned by a portfolio of evidence, knowledge test

Working in the hospitality sector

The hospitality and catering sector covers hotels, restaurants, 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. Chef de partie is the intermediate role for learners who want to go on to become a chef. This role requires learners to oversee the running of a small kitchen team, assist other chefs with deliveries and the preparation and cooking of a variety of vegetables and meats.

The programme's structure

Your apprentice will be placed in a kitchen role over a minimum of 18 months, during which they will be supported while on-programme by their tutor. Their tutor will review the progress of the apprentice during the 18-months against the standard to ensure they are prepared for the end-point assessment.

The 3 assessment methods can be conducted in any order.



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 self-assessment report



Set for assessment

On completion of training and functional skills

End-point assessment methods are:

Knowledge test

- 75-minute duration
- 50 multiple-choice questions observation including

Observation with questions

- 3.5-hour duration
- a 30-minute question and answer session

Professional discussion underpinned by a portfolio of evidence

- 90-minute duration
- a minimum of 12 open questions



Go further

Your apprentice can progress further in the sector into related job roles, such as a senior culinary chef or a hospitality manager.

Available support

On-programme support

- Delivery resources
- Tutor support resources, including 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:





