

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



Government funding band – **£8,000**



Gateway requirements – **achieved level 1 English and maths (optional for 19+, please see funding rules)**



End-point assessment method – **knowledge test, practical assessment with questions and professional discussion underpinned by portfolio of evidence**

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. 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.

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

End-point assessment methods are:

Knowledge test

- 75 minutes duration
- 50 multiple-choice questions

Practical assessment with questions

- 3 hours duration
- A minimum of 6 open questions

Professional discussion underpinned by portfolio of evidence

- 1-hour duration
- A minimum of 12 open questions

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: