

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



Government funding band – **£9,000**



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.

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 with questions

- 3.5-hour duration
- observation including 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: