

Highfield Level 2 End-point Assessment for Commis Chef

EPA-Kit

Assessment Summary

- Summary of assessments
- On-demand test
- Practical observation
- Professional discussion
- Grading
- Resit and retake information

Assessment Summary

The end-point assessment for commis chef is made up of 4 components:

1. On-demand test consisting of 52 questions, which has a 90-minute duration. 5 minutes' reading time will be given to apprentices before they attempt to provide answers, meaning in total, the apprentice has 95 minutes in the test situation
2. Culinary challenge, which has a 2-hour duration
3. Practical observation, which has a 3-hour duration
4. Professional discussion with recipe log, which has a 40-minute duration

The on-demand test, practical observation and culinary challenge may be undertaken in any order; however, the professional discussion must be the last activity completed. All assessment activities must be completed within 2 months.

As an employer/training provider, you should agree a plan and schedule with the apprentice to ensure all assessment components can be completed effectively.

It is a requirement that apprentices have adequate time to prepare for, and recuperate after, each assessment activity prior to commencing the next. Assessments may occur over a minimum of 2 days and a maximum of 2 months within the assessment window, with no one day containing both observations, or more than 2 assessment activities.

Each component of the end-point assessment will be assessed against the appropriate criteria laid out in this guide, which will be used to determine a grade for each individual component.

On-demand test

- To achieve a pass, apprentices must score 70%, which equates to 36 out of 52
- To achieve a distinction, apprentices must score 85%, which equates to 44 out of 52

Culinary challenge observation

In order to achieve a pass in the culinary challenge observation:

- wherever possible, all pass criteria should be covered
- in exceptional circumstances, some criteria may be picked up within the professional discussion, and further guidance on this is contained within the criteria pages of this document

To achieve a distinction in the culinary challenge observation:

- all pass and all distinction criteria should be covered
- in exceptional circumstances, some criteria may be picked up within the professional discussion, and further guidance on this is contained within the criteria pages of this document

Practical observation

In order to achieve a pass in the practical observation:

- wherever possible, all pass criteria should be covered
- in exceptional circumstances, some criteria may be picked up within the professional discussion, and further guidance on this is contained within the criteria pages of this document

To achieve a distinction in the practical observation:

- all pass and all distinction criteria should be covered
- in exceptional circumstances, some criteria may be picked up within the professional discussion, and further guidance on this is contained within the criteria pages of this document

Professional discussion

In order to achieve a pass in the professional discussion with recipe log:

- all pass criteria should be covered

To achieve a distinction in the professional discussion:

- all pass and all distinction criteria should be covered

Grading

The overall grade for the apprentice is determined using the matrix below:

On Demand Test	Culinary Challenge	Practical Observation	Professional Discussion	Overall Score
Score	Score	Score	Score	Score
Pass	Pass	Pass	Pass	Pass
Distinction	Pass	Pass	Pass	Pass
Pass	Pass	Pass	Distinction	Pass
Pass	Distinction	Pass	Pass	Pass
Pass	Pass	Distinction	Pass	Pass
Distinction	Pass	Pass	Distinction	Pass
Pass	Pass	Distinction	Distinction	Pass
Distinction	Distinction	Pass	Pass	Pass
Distinction	Pass	Distinction	Pass	Pass
Pass	Distinction	Pass	Distinction	Pass
Pass	Distinction	Distinction	Pass	Pass
Distinction	Pass	Distinction	Distinction	Pass
Distinction	Distinction	Pass	Distinction	Pass
Pass	Distinction	Distinction	Distinction	Distinction
Distinction	Distinction	Distinction	Pass	Distinction
Distinction	Distinction	Distinction	Distinction	Distinction

In summary, to achieve a pass overall, apprentices must achieve at least a pass grade in all 4 assessments (on demand test, culinary challenge, practical observation and professional discussion).

To achieve a distinction overall, apprentices must:

- achieve a distinction in all 4 assessment activities, or;
- achieve a distinction in 3 assessment activities (which **must** include **both** the culinary challenge and practical observation) and a pass in the 4th assessment activity (on demand test **or** professional discussion)

The end-point assessor should give feedback to the apprentice at the end of each component. Feedback should be suitable for the apprentice's requirements.

Retake and Resit information

Should an apprentice fail 1 assessment activity on the first attempt, a resit should be scheduled as soon as the apprentice is ready, when practicable for the business and in line with the policies, practices and procedures of Highfield.

The resit is normally expected to take place after all the required assessments have been taken and the individual assessment results and overall apprenticeship result has been given to the apprentice.

Should an apprentice fail 2 or more activities, a period of further training and development lasting between 1 and 3 months must take place before a retake is scheduled. The decision on how much time is required is based on a discussion between the apprentice, their employer and end-point assessor.

When resitting or retaking any assessment activity, the maximum grade that can be achieved for that activity is a pass.

Summary of end-point assessments

On-demand test	90-minute on-demand multiple-choice test containing scenario-based questions. 5 minutes' reading time must be given to apprentices before they attempt to provide answers, meaning in total, the apprentice has 95 minutes in the test situation. Externally set and marked automatically by the assessment organisation. Undertaken either on the employer's premises or off site.
Culinary Challenge	2-hour observation in a controlled environment. Main course – from the organisation's menu. Dessert - base dessert category issued by assessor, must be adapted to reflect customer demand/seasonality.
Practical observation	3-hour observation of the apprentice in the workplace by the independent end assessor. It is permissible to split the observation into two sections to allow best observation of preparation and cooking, although this will normally be carried out on the same day. Shows apprentice working in an operational kitchen environment to produce food to standard.
Professional discussion with recipe log	40-minute structured meeting. Led by the independent end assessor, involving the apprentice and employer (e.g. line manager). Focusing on the log of recipes produced to demonstrate competence across the culinary range (see page 85)