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Commis Chef Level 2 End Point Assessment Process

The learner will be assessed to the apprenticeship standard using four complementary assessment methods. The assessment is synoptic, i.e. takes a view of the overall performance of the learner in their job.

The assessment activities will be completed as follows:

On-demand test

- 2 hour on-demand multiple choice test
- Scenario based questions
- Externally set and marked automatically by the assessment organisation

Practical observation

- 3 hour observation of the learner in the working environment
- Observation can be split into two 90 minute observations
- Shows learner working in an operational kitchen environment to produce food to standard

Culinary challenge

- 2 hour observation in a controlled environment
- Main course from the organisation's menu
- Dessert base dessert category issued by Independent End Point Assessor, must be adapted to reflect customer demand/seasonality

Professional discussion

- 40 minute structured discussion
- Led by the Independent End Point Assessor

Completion

Independent End Point Assessor confirms that each assessment element has been completed. The overall grade is determined by the Independent End Point Assessor based on the combination of performance in all assessment activities.

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Commis Chef Level 2 End Point Assessment Delivery Model

