

Level 4 Senior Culinary Chef End-Point Assessment

The broad purpose of the occupation is to develop new recipes, products and product lines. They will research, responsibly source, develop and launch products to meet specification briefs in line with the organisation's vision, values and objectives. They will maintain high culinary standards, oversee all food preparation and presentation to ensure quality and standards, order and maintain the inventory of food and supplies for developed dishes/menus, maintain compliance and due diligence documentation within the food safety management system to ensure a safe and hygienic kitchen, monitor food and equipment suppliers, develop recipes from scratch or brief, determine the best presentation/packaging of food, maintain or raise the profit margins on food and identify and coordinate training opportunities for staff.

Fee £1620

Maximum Funding £9,000

Gateway Requirements

The apprentice must have achieved Level 2 English and maths qualifications in line with the apprenticeship funding rules.

Apprentices must submit:

- A Portfolio of Evidence to underpin the Professional Discussion.

Get in touch to find out more

For further information on registering your apprentices on this end-point assessment, contact our team by email or by calling 0115 854 1620.

Employers must submit:

- A 'Employer Overview', summarising the business context to support in the selection of a suitable project for the apprentice.

The Assessment

The apprentice will be assessed against the Senior Culinary Chef requirements. The methods of assessment are:

- Project with Presentation, Practical Demonstration with Questioning
- Professional Discussion.

Why choose BIIAB?

We specialise in various sectors for end-point assessment. Our experience with the standards for these industries means we know exactly what employers and apprentices need, making the assessment process clear, easy to use and responsive.

We are passionate about apprenticeships and the futures of your apprentices. By conducting high-quality end-point assessment services and ensuring that training providers, employers and apprentices are fully supported throughout, we aim to provide your apprentices with the best start in their career.

British Institute of Innkeeping Awarding Body (BIIAB) is the End-point Assessment Organisation (EPAO) that is approved and registered with the Education and Skills Funding Agency (ESFA) for this apprenticeship. Delivery of this end-point assessment is monitored, on behalf of the Institute for Apprenticeships (IfA), by the External Quality Assurance Organisation, Ofqual.