

Level 3 Pastry Chef End-Point Assessment

The broad purpose of the occupation is to plan, prepare and produce complex, refined patisserie in a variety of establishments. Pastry Chefs will plan, prepare, cook and finish advanced patisserie, using a range of refined techniques, tools and specialist equipment. Patisserie includes dough, batters, confectionery, chocolates, biscuits, pastes, pastry, decorative work including sugar, chocolate, nougatine and pastillage and hot, cold and frozen desserts. Pastry Chefs will demonstrate expertise in a range of pastry activities producing a wide range of refined products and will be required to have excellent skills in following recipes, attention to detail, and knowledge of food production methods. They will work, largely, indoors and usually operate varying shifts, including early mornings and some evenings.

Fee £1870

Maximum Funding £11000

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.

The Assessment

The apprentice will be assessed against the Assessment Plan requirements. The methods of assessment are:

- Simulated Practical with Questions
- Knowledge Test
- Professional Discussion underpinned by a Portfolio of Evidence.

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.