

# Level 2 Commis Chef

## End-Point Assessment

As part of BIIAB Qualifications Ltd, we specialise in End-Point Assessments for the hospitality sector. Our experience with the standards for this industry means we know exactly what employers and apprentices need. We make the assessment process clear, easy to use and responsive, ensuring that employers and apprentices are fully supported throughout.

### About the End-Point Assessment

This occupation is found in the hospitality industry, largely in luxury, fine dining and gastro venues, for example, restaurants, hotels, inns, conference and events venues, pubs, cruise ship including independent and branded establishments.

The broad purpose of this occupation is to support the kitchen to provide a refined culinary offer. Commis chefs typically work in a brigade, large or small, to prepare, cook, and finish a wide range of food items from fresh across all sections in a kitchen.

In their daily work, an employee in this occupation interacts with a team, sometimes known as a brigade, of chefs, the wider team, including front of house staff, and suppliers and customers. A commis chef is typically directly managed by a Chef de Partie, a Sous chef, or a Head Chef, or, in some cases, directly by a Chef Patron or Executive Chef.

*British Institute of Innkeeping Awarding Body (BIIAB) is an Ofqual-recognised End-Point Assessment Organisation. Ofqual regulates and quality-assures our end-point assessments through its regulatory framework. Apprenticeship standards are overseen in England by Skills England.*

### Fee:

£1400 onsite

### Maximum Funding:

£9000

### Gateway Requirements

The apprentice must have achieved Level 1 English and maths qualifications, where applicable (in line with funding rules)

Apprentices must submit a Portfolio of Evidence to support the Interview. They must also submit suitable recipes for the dishes they will prepare during the Simulated Practical with Question.

Typical duration to Gateway: 12 months.

### The Assessment

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

- Simulated Practical with Questions
- Interview underpinned by Portfolio of Evidence

### Get in touch

For further information on registering your apprentices on this end-point assessment, contact our team by emailing [epa@skillsedugroup.co.uk](mailto:epa@skillsedugroup.co.uk) or by calling 0115 854 1620.

