

Level 3 Chef de Partie

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

Chef de parties may work in different types of organisations and employers such as restaurants, hotels, care homes or hospitals, military establishments and cruise ships. The broad purpose of the occupation is to prepare, cook and finish complex dishes while overseeing a section of the kitchen, which could be the pastry, larder, butchery, fish, sauce or vegetable section of the kitchen. A chef de partie will oversee and supervise team members with receiving, storing, preparing, cooking and finishing of a range of food items to support the kitchen in providing the culinary offer.

Fee:

£1500

Maximum Funding:

£10,000

Gateway Requirements

Individuals will need to achieve the following prior to undertaking their end-point assessment:

- English and mathematics at Level 2, where applicable (in line with funding rules)
- A portfolio of evidence to underpin the Professional Discussion

Typical duration to Gateway: 18 months.

The Assessment

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

- Observation with Questions
- Professional Discussion underpinned by a portfolio of evidence
- Knowledge Test

Get in touch

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

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.

