



Level 4 Senior Culinary 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

The broad purpose of the occupation is to develop new recipes, products and product lines. Senior culinary chefs 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 and maintain compliance and due diligence documentation within the food safety management system to ensure a safe and hygienic kitchen

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.

Fee:

£1600

Maximum Funding:

£9000

Gateway Requirements

The apprentice must have achieved Level 2 English and maths qualifications, where applicable (in line with funding rules)

Apprentices must submit:

- A Portfolio of Evidence to underpin the Professional Discussion.

Employers must submit:

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

Typical duration to Gateway: 12 months.

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

