

ncfe.

senior chef in production cooking.

Apprenticeship Standard NCFE Solution Brief

UP TO **£5k**
GOVERNMENT
FUNDING BAND

TYPICAL
DURATION **12-18mth**
APPRENTICESHIP PROGRAMME

level 3
A LEVEL EQUIVALENT

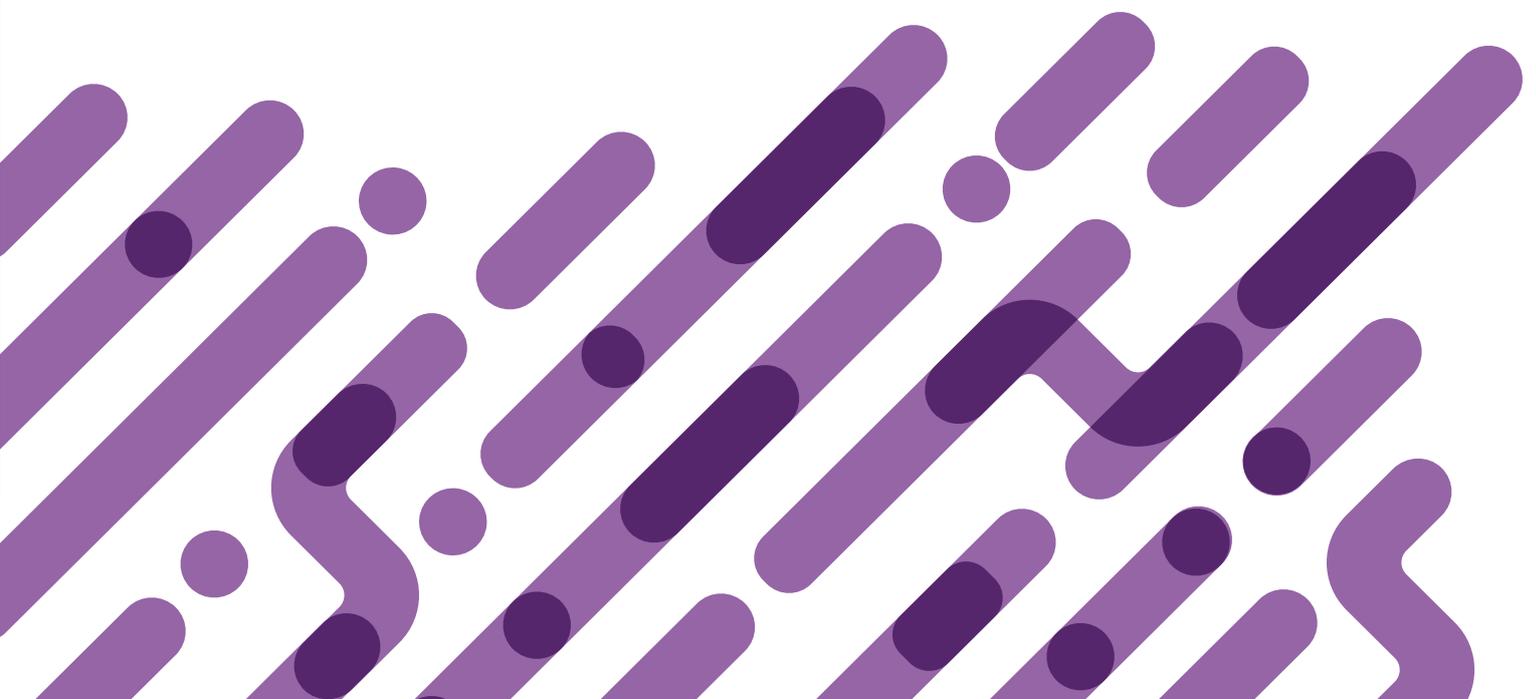
Overview

Working in hot and challenging conditions a Senior Chef in Production Cooking will ensure high standards are upheld by themselves and their team, with the aim of consistently producing quality meals efficiently to customers.

Your apprentice will undergo a 12 month apprenticeship training programme at Level 3, during which they will be supported with on and off the job training to assist their development. Throughout, they will develop the core knowledge, skills and behaviours required by Senior Chefs, focusing on the key areas of people, business, culinary and food safety.

Role profile

Those working in the role of Senior Chef in Production Cooking are often required to work in challenging environments while consistently producing customers' meals according to specific requirements. They will work independently and lead their team to strive for perfection in the meals they produce, usually according to a brief created by a central development team. Senior Production Chefs work quickly and efficiently, often producing high volumes of food repeatedly, therefore apprentices in this area are energetic, organised and have great attention to detail.



apprenticeship journey.



Mock Assessments

Ensuring everyone has the most accurate expectations of end-point assessment (EPA) is essential. Providing mock assessment materials and guidance on all of our assessment methodologies, we empower providers and apprentices to structure learning towards the EPA format to assure the best chance of success.



Gateway

The decision to take an apprentice through Gateway is made between the employer, Independent Training Provider (ITP) and apprentice. The apprentice must have achieved all the required on-programme elements before they enter Gateway. We provide a Gateway guide to all of our providers to support them with this process. This ensures that the apprentice is only put forward when they are ready and comfortable to take the EPA.

1

2

end-point assessments.



Scenario-based Multiple Choice Question Test

A multiple-choice test with questions focused on different scenarios and situations relating to their role. The apprentice will be required to demonstrate their knowledge and understanding relating to 'real-life' situations in order to demonstrate reasoning, joined up thinking and synoptic performance against key elements of the standard.



ASSESSMENT DELIVERY – digital first, on-demand delivery via an online platform.



GRADE WEIGHTING – apprentices must achieve a minimum of a Pass grade in the test. A Distinction grade is available for those achieving the relevant mark.



Practical Observation

Pre-planned and scheduled for a date when the apprentice is in their normal place of work, they will be observed carrying out their normal duties in the production kitchen environment over a 4 hour period. The observation allows the apprentice to evidence their knowledge, skills and behaviours from across the standard in relation to preparing, cooking and serving dishes, moving from one function of the organisation to another where appropriate.



ASSESSMENT DELIVERY – on site, in the workplace to see the apprentice at their best.



GRADE WEIGHTING - the apprentice must demonstrate competence against all Pass assessment criteria. A grade of Distinction is available to those apprentices achieving all Distinction criteria.



End-Point Assessment

Defined by the employer-led trailblazer action group, the assessment plan for Senior Chef in Production Cooking has 4 modes of assessment: an on-demand Scenario-based Multiple Choice Test, a Practical Observation in the workplace, Business Project and a Professional Discussion. NCFE will ensure the appropriate allocation of the Independent End-Point Assessor (IEPA) to see each apprentice through all modes of assessment and assure consistent quality of assessment.

3



Certification

Once the IEPA verifies the apprentice has successfully completed all EPAs, NCFE will activate certification. Working with the apprenticeship certificate issuing authority, we'll ensure the apprentice receives their certificate – a worthy recognition of their hard work and achievement and the currency that can help further their career.

4



Business Project

Demonstrating the knowledge, skills and behaviours in the standard, the Business Project focuses on an opportunity, idea or challenge the apprentice identifies in order to make improvements to their organisation. The work-based Business Project will take place during the EPA period and is based on a proposal submitted by the apprentice at Gateway. Following completion of the Business Project the apprentice will give a 30 minute presentation to the IEPA on the project, including time for questions and answers. The project must be submitted to the IEPA 7 days in advance of the presentation.



ASSESSMENT DELIVERY – digital first, submitted and reviewed by the assessor via an e-portfolio system.



GRADE WEIGHTING - the apprentice must demonstrate competence against all Pass assessment criteria given in the assessment plan. A grade of Distinction is available to those apprentices achieving all Distinction criteria.



Professional Discussion

The final assessment undertaken involves the apprentice undertaking a 90 minute discussion with the IEPA, who will ask the apprentice questions in relation to the period of learning, development and continuous assessment; coverage of the standard; the apprentice's personal development and reflection.

The Professional Discussion will seek to explore areas not fully evidenced during the previous assessments, and will recognise areas already covered so as not to re-assess those areas where competence has already been fully demonstrated.



ASSESSMENT DELIVERY – digital first, on-demand delivery via an online platform where appropriate to the apprentice and employer.



GRADE WEIGHTING - the apprentice must demonstrate competence against all Pass assessment criteria given in the assessment plan. A grade of Distinction is available to those apprentices achieving all Distinction criteria.

Grading

Marks are awarded based on how the evidence presented across all assessment modes contributes to:

- what the apprentice has shown they can do against the requirements of their job role
- how the apprentice has approached their work and learning, and the way they have completed the tasks
- who the apprentice has worked with, demonstrating the interpersonal qualities they have brought to all their work relationships.

Apprentices must achieve a Pass in all 4 assessment modes in order to Pass overall; each achievement will be allocated a score (between 1 and 3) with the final score determining the overall end point assessment grade. A total score of 4-8 is required for a Pass, and those with 9 or more marks in total will be awarded a Distinction.

Progression

Once the Senior Chef in Production Cooking Level 3 Apprenticeship is complete, the learning doesn't stop. NCFE offers a full suite of programmes designed to take your apprentice onward up the career ladder – please visit our website for more details.



Delivery and pricing

NCFE is committed to offer value for money, high quality EPAs. Our 'digital first' approach provides flexible assessment methods for apprentices that limit the impact on the productivity of their working day. This enables us to provide the EPA for Senior Chef in Production Cooking at a highly competitive rate. For levy payers within their digital account limit, 100% of this price is covered by government funding. For non-levy payers, 90% is covered and just 10% requires an employer contribution.

100%

price is covered with government funding for levy payers within their limit.

10%

10% employer contribution for non-levy payers.

why ncfе?

With over 170 years of assessment experience, we're a 'digital first' apprenticeship assessment organisation, making use of innovative new technology approaches to enhance the delivery and management of EPA. Recognised in The Times Top 100 not-for-profit companies listing 5 years in a row and placed in the Top 50 companies for customer service, you can trust NCFE to support your apprenticeship journey. As an Awarding Organisation, we're regulated by the Office of Qualifications and Examinations Regulation (Ofqual) in England, the Qualification Wales in Wales, and the Council for Curriculum, Examinations and Assessment (CCEA) in Northern Ireland.

let's get to work.

Visit: ncfe.org.uk/epa | Call: 0191 240 8950 | Email: epa@ncfe.org.uk