

ncfe.

UP TO **£9k**
GOVERNMENT
FUNDING BAND

TYPICAL
DURATION **12mth**
APPRENTICESHIP
PROGRAMME

level 2
5 GCSE PASSES AT GRADES
A* TO C EQUIVALENT

commis chef.

Apprenticeship Standard NCFE Solution Brief

Overview

With the ambition to progress to more senior roles, the Commis Chef will learn how to carry out functions within every section of the kitchen.

Your apprentice will undergo a 12 month apprenticeship training programme at Level 2, 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 someone in the role of Commis Chef, focusing on the key areas of people, business, culinary and food safety.

Role profile

The role is considered the entry route into many senior culinary roles. Preparing food and carrying out basic cooking tasks, the Commis Chef is supervised by more Senior Chefs. This ensures they have the best learning experience in order to choose a more specialist area to focus on for their careers. While learning will be different for each Commis Chef, they must all achieve a good understanding of the basics required in order to progress to a more senior role in the industry.



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 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 focussed 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 – this assessment is graded Pass or Distinction.



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 a kitchen environment over a 3 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.



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



GRADE WEIGHTING - this assessment is graded Pass or Distinction.



End-Point Assessment

Defined by the employer-led trailblazer action group, the assessment plan for Commis Chef has 4 modes of assessment: an on-demand Scenario-based Multiple Choice Test, a Practical Observation in the workplace, Culinary Challenge 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.



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.

3

4



Culinary Challenge

Demonstrating the knowledge, skills and behaviours in the standard, the culinary challenge comprises of a 2 hour observation in a controlled environment. The apprentice is required to produce a 2 course meal for 2 people, in 2 hours. The apprentice will discuss and agree the plan for the challenge and will create a full recipe plan with timings prior to the assessment taking place.



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



GRADE WEIGHTING - this assessment is graded Pass or Distinction.



Professional Discussion

The 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. The apprentice will be informed of the requirements five days before and will be able to bring materials to the discussion to assist them in demonstrating their competence. The employer should be present to support (but not lead) the apprentice and confirm information.



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



GRADE WEIGHTING - this assessment is graded Pass or Distinction.

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 four 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 EPA 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 Commis Chef Level 2 is complete, the learning doesn't stop. NCFE offers further EPAs designed to take your apprentice onward up the career ladder. Their next step is Senior Chef Production Cooking (Level 3) and on to Senior Chef Culinary Arts (Level 4).



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 Commis Chef 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