

ST0589/V2

Draft apprenticeship assessment plan for the Production chef apprenticeship

Apprenticeship reference number	Level of this apprenticeship	Integration
ST0589	2	None

Assessment Plan

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Assessment detailsIntroduction

This Apprenticeship Assessment Plan (AAP) sets out the requirements for the assessment of the level 2 production chef apprenticeship. It should be read in conjunction with the General Requirements for Apprenticeship Assessment. Where there is conflict between this AAP and the General Requirements, this AAP takes precedence. Assessment organisations must also comply with the relevant regulatory framework for apprenticeship assessment.

It is important that the assessment of apprentices is proportionate, valid, and provides reliable evidence of an apprentice's attainment of the relevant knowledge and skills. As such, assessment organisations must design assessments to ensure:

- employers have confidence that the apprentice has reached the expected performance standard
- apprentices are sufficiently secure in their knowledge and skills, so that they could demonstrate their competence in different contexts, for example, a different workplace

Assessment Outcomes

The assessment outcomes group and summarise the knowledge and skills that must be demonstrated in assessments. All assessment outcomes must be assessed.

Knowledge and skills statements in **bold** are mandatory and must be assessed in every version of the assessment that is made available.

Knowledge and skills statements which offer opportunities to develop functional English and maths are identified with an asterisk.

Assessment Outcome	Mapping
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<p>AO1: Food Preparation and Cooking Operations</p> <p>Prepare, cook, finish, and present ingredients and dishes, applying appropriate cooking techniques and adapting recipes and preparation methods to meet business standards and dietary needs.</p>	<p>K1, K2, K3, K4, K5, K11, K24, K25 S1, S2, S3, S4, S5, S9</p>
<p>AO2: Service Preparation, Stock Management, and Resource Sustainability</p> <p>Prepare and close down service areas, maintain stock availability and preparation levels, and manage stock control and rotation to meet operational demand. Apply portioning, yield, and waste-reduction methods to support efficient and sustainable use of resources in line with business requirements.</p>	<p>K7*, K16, K18, K23 S6*, S13, S15, S20</p>
<p>AO3: Work Planning, Problem Solving, and Performance Contribution</p> <p>Plan and prioritise workload to meet operational requirements, using problem-solving techniques to address routine and non-routine challenges. Contribute to organisational performance by supporting delivery against key performance indicators within their area of responsibility.</p>	<p>K12, K17*, K28* S10, S14*, S23*</p>
<p>AO4: Food Safety, Hygiene, Compliance, and Inclusive Working Practices</p> <p>Apply legislation, organisational policies, and company standards to manage food safety, allergens, hygiene, health and safety, and inclusive working practices, ensuring legal and procedural compliance within the working environment.</p>	<p>K6, K21*, K22, K26, K27 S18*, S19, S21, S22</p>
<p>AO5: Tools, Equipment, and Technology Use</p> <p>Select, use, clean, and maintain manual and electrical food-preparation and cooking tools, equipment, machinery, and technology, following safe operating procedures and routine maintenance practices.</p>	<p>K19, K20*, K29 S16, S17, S24</p>

<p>AO6: Teamwork, Communication, and Professional Behaviours</p> <p>Communicate professionally with colleagues and stakeholders, contribute to effective teamwork, resolve conflict, maintain professional standards of behaviour, appearance, and wellbeing, and use feedback to support personal development and performance.</p>	<p>K8*, K9*, K10, K13, K14, K15*</p> <p>S7*, S8*, S11, S12*</p>
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Assessment requirements

Assessment organisations must set apprenticeship assessments. Assessment organisations should consider how technology and digital tools can support innovation and efficiency.

Assessment organisations must design apprenticeship assessments to include at least one **observation**.

Any additional assessment, or assessments, must be selected from the following list of methods, to ensure the assessment outcomes are met in full. Assessments available in the list may be used more than once:

- **question and answer**
- **interview**
- **professional discussion**
- **portfolio**
- **additional observations**

Assessment organisations must have due regard to any relevant frameworks, standards, guidance or other documents that may be published by industry regulators, professional bodies, and other representative groups.

Apprentices may be assessed at any appropriate point during their apprenticeship programme.

Assessments may be designed to allow a centre or training provider to mark assessments. The assessment organisation is responsible for ensuring all assessments are sufficiently reliable and valid, and for the accuracy of any centre or training provider marking.

Performance descriptors

Performance descriptors describe the level of performance required to achieve a pass or distinction grade. Assessment organisations must design assessments that align with these descriptions.

Performance Category	Pass	Distinction
Applied Knowledge	Applies knowledge, facts, procedures, and ideas to complete well-defined production chef tasks and solve straightforward problems across routine and some varied production activities.	Applies knowledge, facts, procedures, and ideas with consistently high accuracy, insight, and efficiency to solve straightforward problems and adapt effectively to well-defined production chef tasks.
Applied Skills	Selects and uses cognitive and practical production chef skills to carry out mostly routine tasks with consistency and purpose.	Integrates cognitive and practical production chef skills to execute mostly routine tasks with precision, even when faced with subtle complexities or shifting requirements.
Regulatory and Procedural Awareness	Applies legislation, regulation, and guidance relevant to food safety, hygiene, health and safety, and inclusive working practices, with minimal noncritical errors, although depth of insight or adaptability may be limited.	Demonstrates proactive and confident interpretation of legislation, regulations, and guidance related to food safety, hygiene, health and safety, and inclusive working practices.
Communication and Collaboration	Communicates and collaborates	Consistently communicates with clarity and precision,

	effectively within a team or group setting, showing reliable teamwork skills.	showing strong awareness of others and responding resourcefully in a range of team, scenarios.
Information Use and Decision Making	Gathers and interprets relevant information to inform decisions and actions that are fit for purpose in the production kitchen.	Gathers and interprets relevant information and feedback to shape actions that are purposeful and show clear added value in terms of efficiency or outcomes.
Responsibility and Autonomy	Takes responsibility for completing production kitchen tasks, demonstrating autonomy within familiar situations.	Exercises informed judgement and self-direction, often anticipating the needs of the production kitchen task or team.

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