



## Draft Preview

# DRAFT APPRENTICESHIP ASSESSMENT PLAN FOR THE COMMIS CHEF APPRENTICESHIP ST0228/V2

APPRENTICESHIP REFERENCE NUMBER	LEVEL OF THIS APPRENTICESHIP	INTEGRATION
ST0228	2	None

## Assessment Plan

### Assessment details

#### Introduction

This Apprenticeship Assessment Plan (AAP) sets out the requirements for the assessment of the level 2 commis 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
<p><b>AO1: Preparation and Cooking of Meat, Fish, Fruit and Vegetables</b></p> <p>Prepares, cooks and finishes a range of meat, fish, fruit and vegetables from whole, applying appropriate preparation and cooking methods.</p>	<p>K4, K5, K15, K19</p> <p><b>S6, S7, S17, S21</b></p>
<p><b>AO2: Sauces, Soups, Starches, and Egg Dishes</b></p> <p>Prepares, cooks, and finishes a range of sauces, soups, noodles, pasta, pulses, grains, and egg-based dishes, applying appropriate preparation and cooking methods.</p>	<p>K6, K7, K8, K9, K10</p> <p><b>S8, S9, S10, S11, S12</b></p>
<p><b>AO3: Dough, Pastry, Baking, and Desserts</b></p> <p>Prepares, cooks and finishes leavened and unleavened dough products, sweet and savoury pastry items, baked goods, and hot and cold desserts applying appropriate preparation and cooking methods.</p>	<p>K11, K12, K13, K14</p> <p><b>S13, S14, S15, S16</b></p>
<p><b>AO4: Culinary Techniques, Equipment, and Dish Presentation</b></p> <p>Applies core culinary techniques using knives, weighing and measuring methods, and manual and electrical equipment to produce complete dishes, including portioning, plating, finishing, garnishing and presentation.</p>	<p><b>K1, K3*, K21, K26</b></p> <p><b>S1, S2, S4*, S5, S22, S27</b></p>
<p><b>AO5: Quality, Seasoning, and Alternative Ingredients</b></p> <p>Produces dishes that meet quality expectations related to texture, flavour and appearance. Seasons ingredients and flavours dishes, handles errors and makes ingredient substitution as necessary.</p>	<p><b>K16, K18, K20, K23, K24</b></p> <p>S18, S20, <b>S24, S25</b></p>

<p><b>AO6: Ingredient Selection, Stock Control, Yield, and Sustainability</b></p> <p>Applies stock control, storage and rotation practices to ensure food safety and reduce waste. Selects ingredients to support quality, seasonality and sustainability, and exercises portion control and yield management to support efficient operations and profitability.</p>	<p><b>K2, K17, K22*, K30*, K31</b></p> <p><b>S3, S19, S23, S31*, S32*</b></p>
<p><b>AO7: Health, Safety, Food Safety, and Hygiene Compliance</b></p> <p>Applies food safety, allergen, hygiene, health and safety, and equity, diversity and inclusion requirements during preparation, cooking, holding and workplace activities in line with legislation and organisational procedures.</p>	<p><b>K27*, K28, K29, K32</b></p> <p><b>S28*, S29, S30, S33</b></p>
<p><b>AO8: Teamworking, Communication, and Personal Development</b></p> <p>Works effectively as part of a team, communicates professionally, manages time and workload, supports service delivery, assists with feedback and issue resolution, and uses wellbeing and feedback strategies to improve own performance.</p>	<p><b>K25*, K33, K34*, K35*, K36*, K37*</b></p> <p><b>S26*, S34, S35*, S36*, S37*, S38*</b></p>

### **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 **simulation**.

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:

- **professional discussion**
- **portfolio**
- **question and answer**
- **additional simulations**

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
<b>Applied Knowledge</b>	Applies knowledge, facts, procedures, and ideas appropriately to complete well-defined culinary tasks and solve straightforward problems across routine and some varied work activities.	Applies knowledge, facts, procedures, and ideas with consistently high accuracy, insight, and efficiency to solve straightforward problems and adapt effectively to well-defined culinary tasks.
<b>Applied Skills</b>	Selects and uses cognitive and practical culinary skills to carry out mostly routine culinary tasks with consistency and purpose.	Integrates cognitive and practical culinary skills to execute mostly routine culinary tasks with precision, even when faced with subtle complexities or shifting requirements.
<b>Regulatory and Procedural Awareness</b>	Applies legislation, regulation, and guidance relevant to the culinary operations, with minimal noncritical errors, although depth of insight or adaptability may be limited.	Demonstrates proactive and confident interpretation of legislation, regulations, and guidance supporting compliance and consistency.
<b>Communication and Collaboration</b>	Communicates and collaborates effectively within teams, showing reliable teamwork skills.	Consistently communicates with clarity and precision, showing strong awareness of others and responding resourcefully across a range of team scenarios.
<b>Information Use and Decision Making</b>	Gathers and interprets relevant information to inform decisions and actions that are fit for purpose in the culinary environment.	Gathers and interprets relevant information and feedback to shape actions that are purposeful and show clear added value in terms of efficiency or outcomes.

<b>Responsibility and Autonomy</b>	Takes responsibility for completing culinary tasks within limits of own authority, demonstrating autonomy within familiar situations.	Exercises informed judgement and self-direction, often anticipating the needs of the culinary task or team.
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