



As of 1 August 2022, the English and maths requirements for on-programme and new apprentices undertaking level 2 apprenticeships have changed and are detailed as part of the [apprenticeship funding rules](#). These requirements supersede the current wording in this apprenticeship standard and EPA plan.

ST0275/AP01

Maritime Caterer Apprenticeship Level 2

End Point Assessment Plan

Published May 2018

1. Summary

End point assessment of the Maritime Caterer apprenticeship will assess and test that the apprentice has the skills, knowledge and behaviours covering the following three aspects that collectively ensure competence in the role:

- being safe and working safely on board a vessel – as defined by the Apprenticeship standard for Maritime caterer
- has the practical cooking skills required by shipping companies to meet seafarer and passenger food requirements as defined in the Apprenticeship standard for Maritime caterer;
- exhibits the behaviours employers expect of their catering staff when working onboard and interacting with fellow seafarers and passengers as identified in the Apprenticeship standard for Maritime caterer.

The end-point assessment will commence at the earliest opportunity following confirmation that a suitable period of time (minimum of 12 months) has been spent working at sea and that the skills, knowledge, understanding and behaviours required by the apprenticeship standard have been reached by the apprentice.

The end-point assessment will consist of an observation followed by an oral test within a maximum period of three months to confirm full competence and to assign the apprentice grade, in line with the identified stated grading criteria.

2. Assessment Overview

2.1. Assessment Methods

The assessment methods to be used within the end-point assessment are:

Assessment Method 1

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Observation

to confirm a range of food preparation and cookery skills, knowledge and behaviours specified within the apprenticeship standard. The observation will be conducted either on board ship or ashore in a realistic setting with all the relevant tools, materials and foodstuff to hand and for use. The progress of the observation must be conducted in a practical and safe manner. Questioning of the candidate will be prompted by the observed activities and the standard rather than pre-arranged and the Observation as a whole, will be graded ranging from a pass, distinction or fail.

and

Assessment Method 2**Oral test**

to test the knowledge and skills required to apply safety and operational aspects of working on board – to include a range of factual questions, scenarios and 'what if' questions. It will be graded ranging from a pass, distinction or fail.

The Observation will take place first, followed by the oral test and will (as a rule) take place on the same day. Assessors will conduct the test and allocate a grade but they will not be expected to grade the EPA there and then and for this reason it is expected that both observation and oral test will take place in that specific order. A fail on either assessment will be evaluated and fed back to the Company Training Officer (CTO) and/or candidate at a later date so the assessment process will continue all the way through as specified above.

Table 1: Maritime Caterer Apprenticeship Summary

On programme	End Point Assessment Gateway	End Point Assessment
Typically 24 months (including time spent working at sea)		Three months
Training to develop the occupation standard's knowledge, skills and behaviours	Employer confirms apprentice has met all knowledge, skills and behaviour on the standard	Observation (4 hours)
Working towards English/maths requirements	Apprentices without level 1 English and maths have achieved this level and taken the level 2 English and maths test for level 2	Oral Test (45 mins +/- 10%)
Log Book developed	Log Book completed	Apprentice can use Log Book to support answers during the oral test

2.2. Assessment Gateway

The EPA should only start once the employer is satisfied that the apprentice is consistently working at or above the level set out in the standard, the pre-requisite gateway requirements for EPA have been met and that they can be evidenced to an EPA organisation. This would include evidence that the apprentice has passed the qualification even though there may not be certification yet available. Employers may wish to take advice from their apprentice's training provider(s).

Gateway requirements:

- Level 2 Award in Maritime Studies: STCW Safety – which includes regulatory fire-fighting, first aid, survival in the water, safety and social responsibility, and security awareness
- Apprentices without level 1 English and maths have achieved this level and taken the level 2 English and maths test for level 2.
- Log Book to help the apprentice to answer questions as part of the oral test during the end point assessment. In the Log Book the apprentice must demonstrate the following:
 - a) the role of the maritime caterer in case of a specified emergency on board
 - b) the importance of maritime codes and conventions to the maritime caterer job role – including STCW , and the MARPOL (marine pollution) Convention
 - c) hygiene, food safety legislation, stock storage, stock taking and stock rotation
 - d) delivery of an excellent on board customer service experience
 - e) nutrition and healthy eating, menu planning to meet different needs on board, menu costing and budgeting
 - f) behaviours expected of a maritime caterer on board a vessel

The practical activities will be carried out on board ship at designated times to fit with the operational aspects of the vessel and seafarer working patterns. All employers providing this apprenticeship will have, by nature of their vessels and operations, the required facilities and personnel to enable the practical tasks. The organisation's Designated Shipboard Training Officer (DSTO) will work with the apprentice to collect evidence. The DSTO will be a senior member of the ship's complement, identified on the safe manning document and with management responsibilities within the catering department on board. The Log Book must not have been formally assessed during the on programme stage.

The gateway to the end-point assessment will be determined by the employer, on completion of a period of time that the apprentice has spent working at sea (typically 24 months). The end point assessment is designed to assess and confirm across the range of knowledge, understanding, skills and behaviour that the apprentice is competent to work on board as a Maritime Caterer. At this stage, the end-point assessment will commence at the earliest opportunity, as agreed by the employer and the end point assessment organisation. NB – it is not necessary to await receipt of actual qualification certificates achieved during the on-programme learning of the apprenticeship, the employer can be informed by the training provider that the apprentice has passed the qualification

3. End-point Assessment

3.1. What is being assessed and how

The skills, knowledge and behaviours within the standard will be assessed and tested as follows:

Observation

The observation will take place over a four-hour period and will take place within a formal kitchen and storage setting. A date will be agreed and employer organisations notified. With no less than 7 days' notice to the CTO and will include numbers taking part and the name of the designated assessor. A maximum of four apprentices will be observed by an individual assessor. The apprentice will be asked to demonstrate their competence in and familiarity with, a series of culinary and stock-taking activities (see Appendix 1). The activities should be prioritised to ensure that the preparation of the two menus takes place at the beginning of the observation. Apprentices must be provided with both written and verbal instructions on the tasks they must complete including timescales. These instructions must include the inclusion of fish, meat or poultry so that all three are featured across the three course meal and the hot/cold buffet. This to be decided by the assessor. The observation may be supplemented by questioning where clarification is required. The questions should pertain only to the observation and the KSBs being tested in this method. Questioning must be completed within the total time allowed for the observation. Knowledge, skills and behaviours observed and answers to questions must be documented by the independent assessor.

The observation will cover the following higher activities (a-d) which will map against the specified Knowledge, Understanding and Skills from the standard. The behaviours below have been in turn mapped against the relevant higher activities.

- a) Cooking a range of foods (i/xi)
- b) Preparation and presentation of a three course meal (i/viii/x)
- c) Preparation of a hot and cold buffet counter (ix/x/xi)
- d) Preparation of two menus; (iv/v/vi)

These cover the Knowledge, Understanding and Skills from the standard as follows

- i) menu planning to provide a balanced diet for the crew and passengers taking account of the endurance of the fresh produce on board, the ship's endurance to stay at sea and the nutritional well-being of all crew members who must eat as part of a central 'messing' model over an extended period, as well as to provide for different dietary, cultural and religious requirements, shift patterns and night-time working
- iv) food and provision receipt and storage procedures, quality and quantity checks and maximization of space to increase the endurance of the vessel
- v) storeroom preparation and management, hygienic stock storage and stock rotation to ensure safe working practices on board a vessel.
- vi) stocktaking procedures and the use of basic software and IT skills to support this.
- viii) food preparation and cookery, with regard to situational awareness of working onboard a vessel (i.e. a moving environment subject to weather conditions) – to include:

• stocks, soups and sauces (hot & cold)	• rice, pasta, grain and egg dishes
• fruit and vegetables	• sweets and pastry products (hot and cold desserts)
• meat and offal	• dough and bakery products
• poultry	• sandwiches and salads
• fish and shellfish	

- ix) prepare a hot and cold buffet counter; present and serve a meal
- x) comply with current hygiene and food safety legislation
- xi) be able to use manual and electrical food-preparation and cooking equipment and machinery safely and correctly, including safe and correct use of knives and other safety critical equipment and machinery within the onboard environment.

These cover the Behaviours from the standard as follows.

- follow safe working practices including those covering enclosed spaces (b)
- carry out their duties efficiently to the best of their ability (a)
- comply with company rules and procedures (a-d)

The Oral Test

This will comprise 12 scenario based questions and will last one hour +/-10%. Questions will cover the arrangements undertaken by a Maritime Caterer in order to ensure a kitchen and service environment that accords with all standards and conventions. The 12 questions asked will be determined by the assessor, from a bank of questions developed by the EPAO sufficient to ensure a differing set of questions for each apprentice within the same company. Two questions must be asked for each of the sections within the oral Scenario-based questions will need to explore how the candidate will plan their work in the light of specific situations but will also allow them to describe prior experience and where and how they have sought solutions and who they have sought solutions from and with. Scenario-based questions are designed to get a glimpse into the decision-making process and give an idea of how the apprentice may plan for and react to, various situations. Scenario questions may vary in length but will typically refer to a situation and describe some context and/or background requiring detailed and not superficial answers. Apprentices may use their log book to support the answers to the questions. The oral will cover the following higher activities (a-f) which will map against the specified Knowledge, Understanding and Skills from the standard. The behaviours below have been in turn mapped against the relevant higher activities.

- a) the role of the maritime caterer in case of a specified emergency on board;(xiii/xiv/xv)
- b) the importance of maritime codes and conventions to the maritime caterer job role – including STCW, and the MARPOL (marine pollution) Convention;(vii/xvii/xviii)
- c) hygiene, food safety legislation, stock storage, stock taking and stock rotation;(iv/vi)
- d) delivery of an excellent on board customer service experience;(i) (xii)
- e) nutrition and healthy eating, menu planning to meet different needs on board, menu costing and budgeting (i/ii/iii)
- f) behaviours expected of a maritime caterer on board a vessel(iv/vi/xvi)

These cover Knowledge, Understanding and Skills from the standard as follows:

- i) menu planning to provide a balanced diet for the crew and passengers taking account of the endurance of the fresh produce on board, the ship's endurance to stay at sea and the nutritional well-being of all crew members who must eat as part of a central 'messing' model over an extended period, as well as to provide for different dietary, cultural and religious requirements, shift patterns and night-time working
- ii) menu costing, catering accounting system and management records
- iii) understanding the importance of budgeting and economy
- iv) food and provision receipt and storage procedures, quality and quantity checks and maximization of space to increase the endurance of the vessel
- vi) stocktaking procedures and the use of basic software and IT skills to support this
- vii) apply precautions to contribute to the security of the vessel and prevention of pollution of the marine environment including safe disposal of garbage and food waste and the restrictions of waste in line with MARPOL (Marine Pollution) regulations
- xii) understanding the foundation of customer service and ability and willingness to deliver outstanding customer service to crew and external passengers
- xiii) carry out fire prevention and fire-fighting duties in line with prescribed vessel muster arrangements
- xiv) administer emergency first aid in the event of an accident or incident
- xv) be able to use survival techniques in the water

- xvi) apply occupational health and safety precautions and safe working practices covering everyday life on board, including COSWP¹ and COSHH² and drugs and alcohol policies
- xvii) comply with statutory and industry regulations for safe working on board vessels and with particular regard for entering and working in enclosed spaces.
- xviii) understanding the hazards and procedures involved in working in enclosed spaces.

Behaviours

- follow safe working practices including those covering enclosed spaces (a)
- do what is necessary to manage their own and colleagues' fatigue (f)
- take precautions to prevent pollution of the marine environment (b)
- carry out their duties efficiently to the best of their ability (f)
- comply with company rules and procedures (c)
- work as part of a team to encourage others and engender team spirit (d)
- be considerate towards fellow seafarers, particularly
 - those who need to sleep whilst others are awake
 - in being punctual when joining their vessel, returning from shore leave, and reporting for working shifts and safety-related duties (b)
- take precautions to prevent pollution of the marine environment (b)

The oral test can be carried out either on board the vessel or at an appropriate location ashore as designated by the end point assessment organisation and agreed with the CTO (Company Training Officer). The EPAO will be responsible for establishing and maintaining a suitable environment, and access to a quiet room free from distractions or outside influence will be important. The end point assessment organisation will be required to have prepared 12 questions and to vary the use of those questions across different companies, vessels and apprentices. EPAOs must develop and maintain an oral test question bank of sufficient size to mitigate predictability and this must be refreshed annually. Questions must be linked to each of the high level topics a) to f) identified above.

3.2. Who Carries Out the End Point Assessment

The End Point Assessment Organisation (EPAO) on the Education and Skills Funding Agency Register of Apprentice End Point Assessment Organisations will appoint an independent assessor to organise and carry out and have overall management and decision-making of the end point assessment process. The EPAO will liaise with the employer through the Company Training Officers (CTOs). The independent assessor nominated by the EPAO will conduct the observation as well as the oral test as outlined in Appendix 1. The independent assessor will make the final decision as to whether the apprentice has passed the apprenticeship in full – i.e. this will be on the basis of passing the observation and oral test. Appointed independent assessors will have no relationship with the apprentice nor any aspect of delivery of the Maritime Caterer apprenticeship training, either at sea or ashore.

The End Point Assessment Organisation will need to ensure it has facilities and independent assessors available to provide the observation and oral test, either on board or ashore, to meet the needs of different types of employing companies and their sea-going trading patterns. Each company will designate a CTO that will act as the point of contact for the EPAO and the DSTO. The CTO will be determined by the company on whose vessels the apprentice is employed. The CTO will be at a level of seniority to manage and organise the apprenticeship programme from the company point of view.

3.3. How is the Final Judgement Carried Out?

The EPAO will be on the Register of Apprentice End –Point Assessment Organisations, having met the requirements of the register to demonstrate capability to provide the end-point assessment for the Maritime Caterer standard. The EPAO's designated independent assessor for the observation and oral test will make the final decision about whether the apprentice has successfully completed, passed and achieved their apprenticeship.

- ¹ Code of Safe Working Practices (UK Merchant Seafarers)
- ² Control of Substances Hazardous to Health

3.4. Resits/Retakes

In the event that the independent assessor decides that the apprentice has not met the required standard for the observation or oral test, or both, then that final decision must be communicated to the apprentice and the CTO. Should an apprentice fail the oral test this can be retaken or resat as soon as the apprentice is ready and when practicable for the business. A re-sit does not require further learning, whereas a re-take does. Apprentices should have a supportive action plan to prepare for the re-sit/re-take. Should they fail the observation or indeed both activities, a period of further training and development lasting between one and three months must take place before a retake. When retaking or resitting an assessment method the maximum grade that can be achieved for that activity is a pass. If an apprentice fails an element of the EPA due to extenuating circumstances the grades will not be capped at a subsequent re-sit/retake. Extenuating circumstances are likely to include a failure of equipment, serious impediments to arrival (of assessor OR apprentice) or exceptional personal circumstances around health or mishap.

An individual EPA method re-sit/re-take must be taken within three months, otherwise the entire EPA must be retaken. EPAOs must ensure that apprentices complete a different oral test when taking a re-sit/re-take.

3.5. Summary of Roles and Responsibilities

Role	Purpose
End Point Assessment Organisation (EPAO) who must be on the ESFA Register of Apprentice End Point Assessment Organisations	Appoints independent assessors to carry out, organise and have overall management and decision-making of the end-point assessment process. Confirms that gateway requirements have been met Independent assessor assesses and grades the observation and oral test
Apprentice	Completes Gateway requirements Undertakes Observation and Oral Test
Employer	Confirms the apprentice is consistently working at or above the level set out in the standard, the pre-requisite gateway requirements for EPA have been met and that they can be evidenced.
DSTO (Designated Shipboard Training Officer)	Acts to help the apprentice to gather evidence for the Log Book and is a senior member of the ship's complement, identified on the safe manning document and with management responsibilities within the catering department.
CTO (Company Training Officer)	Co-ordinates dates and readiness with EPAO. A shore based member of the company with level of seniority to manage and organise the apprenticeship programme from the company point of view.

4. Quality Assurance

4.1. Quality Assurance - Internal

The End Point Assessment Organisation will have quality assurance, regular meetings and training processes in place for its assessors to ensure fair and consistent judgements. It will appoint an independent assessor to manage the end-point assessment process, including moderation of end-point assessment judgements, percentage checks (usually between 10 and 20% but larger if irregularities warrant it) and random checks. Standardisation will cover assessment judgements and practice and will include the quality and variety of questioning around the oral test and the degree to which these questions are updated or simply revisited/re- evaluated and the consistent preparation for, and feedback after these events. Standardisation meetings should occur at least once every three months, be properly minuted and show specific actions to specific people, as well as the eventual outcomes of these actions. Training for independent assessors (in terms of good assessment practice, operating the assessment tools and grading) should occur at least annually.

Assessor Qualifications

Assessors who are involved with the end point assessment must:

- hold an appropriate assessor's qualification e.g. TAQA/A1
- have a cooking qualification at least one level higher than the apprenticeship they are assessing or at least one years' experience of cooking at sea in a senior chef role.
- have at least a year's sea time.

4.2. Quality Assurance – External

The external quality assurance will be provided by the Institute for Apprenticeships.

5. Grading

The Observation and the oral test will comprise the components of the end point assessment. Both will be graded as pass, distinction or fail (See Appendix 2) and both must be passed in order to achieve the apprenticeship standard and be issued with the Maritime Caterer Apprenticeship Certificate.

The grading criteria to be applied to the two assessment methods will be devised by the EPAO based on the following:

Observation

- a) Cooking a range of foods
- b) Preparation and presentation of a three course meal
- c) Preparation of a hot and cold buffet counter
- d) Preparation of two menus

See 3.1 which describes how a) to d) links to the relevant knowledge, skills and behaviours on the Maritime Caterer Standard.

For the preparation and presentation of a three course meal the EPAO will provide instructions as which

menu to cook (either meat, poultry or fish) to allow for demonstration of skills.

Grading criteria will be applied to the observation demonstrating the ability to perform cooking activities at a high standard. Apprentices will need to achieve “standard exceeded” for all the above four activities to achieve a distinction. Where the four activities have not been failed but have achieved at least one “standard met”, a pass will be awarded (see grading descriptors). If any activity is failed then the end point assessment is failed as a whole (see Appendix 2). Where a fail occurs then the CTO will be contacted by the EPAO and the

apprentice will need to undergo more on -programme training until the gateway can be triggered again when specific action points are met.

Oral Test

- a) the role of the maritime caterer in case of a specified emergency on board
- b) the importance of maritime codes and conventions to the maritime caterer job role – including STCW , and the MARPOL (marine pollution) Convention
- c) hygiene, food safety legislation, stock storage, stock taking and stock rotation
- d) delivery of an excellent on board customer service experience
- e) nutrition and healthy eating, menu planning to meet different needs on board, menu costing and budgeting
- f) behaviours expected of a maritime caterer on board a vessel

The grading criteria to be applied to the oral test will be based on the number of questions correctly and incorrectly answered. The 12 questions asked will be determined by the assessor, from a bank of questions developed by the EPAO sufficient to ensure a differing set of questions for each apprentice within the same company. Two questions must be asked for each of the sections within the oral, with a supplementary question where an incorrect or unclear response is given. A distinction will be awarded where 11 of 12 questions have been answered correctly and clearly and succinctly with no confusion or ambiguity about the response. Where 8-10 questions are correctly answered with at least one answered correctly in each section a pass will be awarded, where 4 or more of the questions are incorrectly answered a fail will be awarded (See Appendix 2).

As with the observation where a fail occurs then the CTO will be contacted and the apprentice will need to undergo more on-programme training until the gateway can be triggered again when specific action points are met.

The tables below provide the means to record and determine the grade for each section of the observation and the oral test.

On successful achievement of the oral test the EPAO’s assessor will determine the overall grading of the apprenticeship for each apprentice as follows:

Observation	Oral Test	Overall grade
Pass	Pass	Pass
Pass	Distinction	Pass
Distinction	Pass	Pass
Distinction	Distinction	Distinction

6. Implementation

6.1. Affordability

With relatively modest volumes initially, and a geographically-dispersed group of apprentices, working on board vessels at sea in either coastal or 'deep sea' waters, the end point assessment has been designed to be pragmatic and cost-effective.

In developing this end-point assessment approach, we have provided consistency across the maritime sector with current tried and tested seafarer training processes, along with the need to avoid duplication, additional burden or cost. This approach provides a well-defined, cost-effective and deliverable process that employers will find easy to understand and can apply to their own shipboard working environment and trading patterns. Assessment tools will be under development on approval of the standard and assessment plan.

It is anticipated that the end point assessment of observation and oral test will not represent more than 20% of the maximum funding band for this apprenticeship.

6.2. Consistent

Consistency of the end-point assessment will be ensured through the salient experience offered by approved end-point assessment organisations as well as the refreshing and updating of materials. EQA will be provided by the Institute of Apprenticeships. This will ensure the quality of assessment across all assessment organisations that may be involved, across different locations and over time, as well as ensuring that employers of all sizes have the same robust and manageable end-point assessment arrangements in place and duly quality assured.

6.3. Volumes

Take-up of this apprenticeship in England is likely to be modest in the first three years, with an estimate of some 30 apprentices in the first year, 35 in the second and 40 in the third, building up to 65+ in subsequent years.

Maritime Trailblazer Group

Appendix 1 – Detailed End Point Assessment Requirements

Observation		
Task	Observation to Cover	Task Outcome
<p>See 3.1 for how this links to the KSB on the standard</p>		
<p>Cooking a range of food</p>	<p>➤ This to be based on the chosen one of the three course meal prepared during the observation</p>	<p>Exceeded (subsumes all standard met requirements)</p> <p>cooking activities show independence in terms of synchronising times and measurements and capacities without the need for instructions or changing activities. Food quality shows balance of flavours, consistency and attractive presentation.</p> <p>Standard Met</p> <p>cooking activities show awareness of timing and measurements, as well as portion control, employing acceptable and correct techniques. Food quality is acceptable in terms of consistency, and taste and menu and duration is adhered to.</p> <p>Not Met</p> <p>techniques used for cooking are unhygienic or unsafe or food quality is</p>

		unacceptable, over duration or the menu is not followed.
Preparation and presentation of a three course meal	<p>➤ <u>Cooking from the following list: to feature either fish, meat or poultry and to include items from at least 3 of the other four groupings chosen by the independent assessor on behalf of the EPAO</u></p> <p>Soups, rice, pasta, grain and egg dishes;</p> <p>One of Fish or meat or poultry</p> <p>Sweets and pastry products (hot and cold desserts)</p> <p>Dough and bakery products</p> <p>Sandwiches and salads</p> <p>➤ Adherence to the set recipe, appearance and taste of the prepared and cooked food;</p> <p>➤ Correct and safe use of manual and electrical food preparation and cooking equipment, machinery and knives, ranging from safe and unsafe.</p> <p>➤ Hygienic working practices, ranging from unhygienic and hygienic.</p>	<p>Exceeded (subsumes all standard met requirements)</p> <p>cooking activities show independence in terms of synchronising times and measurements and capacities without the need for instructions or changing activities. Food quality shows balance of flavours, consistency and attractive presentation.</p> <p>Standard Met</p> <p>cooking activities show awareness of timing and measurements, as well as portion control, employing acceptable and correct techniques. Food quality is acceptable in terms of consistency, and taste and menu and duration is adhered to.</p> <p>Not Met</p> <p>techniques used for cooking are unhygienic or unsafe or food quality is unacceptable, over duration or the menu is not followed.</p>

Preparation of a hot and cold buffet counter;	<ul style="list-style-type: none"> ➤ To take place, with costings, covering a range of different dietary, cultural and religious requirements and shift workers. ➤ hygienic working practices, ranging from unhygienic and hygienic ➤ In order to ensure proper coverage of the standard, hot and cold buffet counter to include dishes with Fish or meat or poultry chosen by the independent assessor, on behalf of the EPAO, if any of these have NOT featured in the three course meal. ➤ 	<p>Exceeded (subsumes all standard met requirements)</p> <p>cooking activities show independence in terms of synchronising times and measurements, costings and capacities without the need for instructions or changing activities. Food quality shows balance of flavours, consistency and flair.</p> <p>Standard Met</p> <p>cooking activities show awareness of timing and measurements, as well as portion control, employing acceptable and correct techniques. Food quality is acceptable and menu, duration and costings are all adhered to.</p> <p>Not Met</p> <p>techniques used for cooking are unhygienic or unsafe or food quality is unacceptable, over duration or the menu is not followed or costings exceeded.</p> <p><i>(For overall grading refer to Appendix 2)</i></p>
Preparation of two menus;	<ul style="list-style-type: none"> ➤ To take place, with costings, covering a range of different dietary, cultural and religious requirements and shift workers. 	<p>Exceeded (subsumes all standard met requirements)</p> <p>Menu preparation shows careful planning</p>

		<p>and costing for highly effective inclusion of dietary, cultural, and religious requirements both in terms of number of ingredients, efficient production and attractive presentation</p> <p>Standard Met</p> <p>Menu preparation shows planning and costing for effective inclusion of dietary, cultural, and religious requirements but basically produced, without any outstanding presentation.</p> <p>Not Met</p> <p>Menu preparation does not show costs, planning and effective inclusion for either dietary, cultural or religious requirements.</p> <p><i>(For overall grading refer to Appendix 2)</i></p>
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ORAL TEST		
Subject Area	Oral Test to cover	Question Outcome
See 3.1 for how this links to the KSB on the standard		
The role of the maritime caterer in case of a specified emergency on board;	Two questions must be asked in this section and at least one must be correctly answered in order to at least pass	Incorrect Response or Correct Response; <i>(For overall grading refer to Appendix 2)</i>
The importance of maritime codes and conventions to the maritime caterer job role – including STCW, the MLC and the MARPOL (marine pollution) Convention;	Two questions must be asked in this section and at least one must be correctly answered in order to at least pass	Incorrect Response or Correct Response <i>(For overall grading refer to Appendix 2)</i>
Hygiene, food safety legislation, stock storage, stock taking and stock rotation;	Two questions must be asked in this section and at least one must be correctly answered in order to at least pass	Incorrect Response or Correct Response; <i>(For overall grading refer to Appendix 2)</i>

Delivery of an excellent on board customer service experience;	Two questions must be asked in this section and at least one must be correctly answered in order to at least pass	Incorrect Response or Correct Response
		<i>(For overall grading refer to Appendix 2)</i>
Nutrition and healthy eating, menu planning to meet different needs on board, menu costing and budgeting;	Two questions must be asked in this section and at least one must be correctly answered in order to at least pass	Incorrect Response or Correct Response; <i>(For overall grading refer to Appendix 2)</i> <i>refer to Appendix 2)</i>
Behaviours expected of a maritime caterer on board a vessel;	Two questions must be asked in this section and at least one must be correctly answered in order to at least pass	Incorrect Response or Correct Response; <i>(For overall grading refer to Appendix 2)</i>

Appendix 2 – End Point Assessment Grading

Observation Grading

Following an observation of cooking, preparation and presentation of food the grading will be as follows:

Overall	Standard Exceeded in <u>all</u> four activities	One or more of the activities meets the standard (and the others are exceeded)	One of the four activities is failed
Distinction	x		
Pass		x	
Fail			x

Oral Test Grading

Overall grade	Expected quality of answers to oral questioning
Distinction	11-12 questions correct. These are answered succinctly and with detailed reference to regulations, a variety of approach and consistent good practice
Pass	8 - 10 questions correct with reference to experience, useful examples and knowledge of relevant regulations and practice with at least one answered correctly in each subject area
Fail	7 or fewer questions correct with little or no reference to experience, or confusion over current regulations and practice or incorrect answered with a lack of certainty or clarity and with little or no reference to experience, or confusion over current regulations and practice

Overall Grading (Observation and Oral Combined)

A fail in either assessment method will result in an overall Fail grade

Observation	Oral Test	Overall Grade
Distinction	Distinction	Distinction
Pass	Pass	Pass
Pass	Distinction	Pass
Distinction	Pass	Pass