

End Point Assessment – The DIY Guide for managing and delivering quality services to apprentices





## Todays session...



- ✓ Background, our AAO journey so far
- ✓ Context Rationale for applying for AAO status
- ✓ Case Study Butchery EPAs
- Outline costs to consider
- ✓ Concerns at June 2017
- Questions

## End Point Assessment @ May 2017



How is the market shaping up?

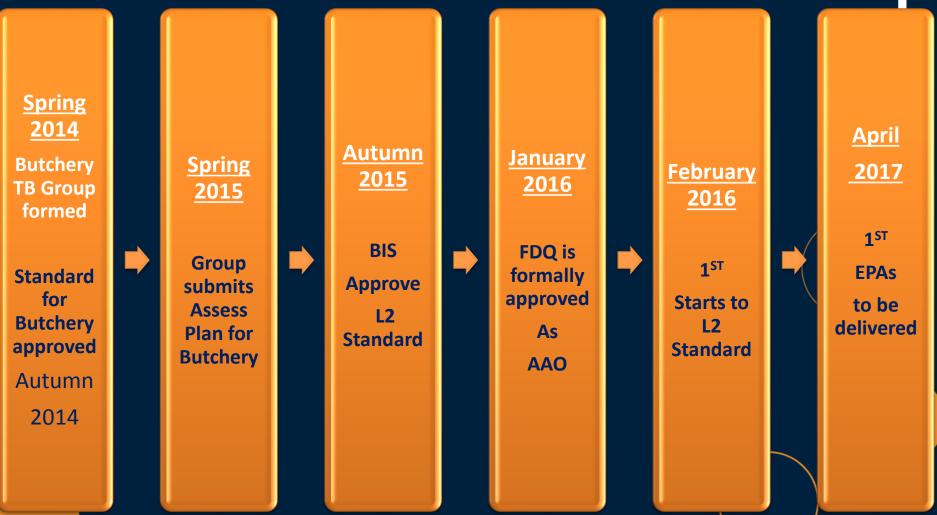




- ✓ established in 2001 originally to support qualifications in the meat industry but widened scope to food and drink later
- ✓ the only specialist Food and Drink Awarding Organisation in the UK
- ✓ complies with three regulators Ofqual, QW & CEA
- offering a range of craft and technical vocational qualifications for FE,
   Skills and apprenticeships. Also, range of compliance qualifications &
   endorsed products
- ✓ SME organisation with historical links to the meat industry. Sister company to the Institute of Meat the professional body for Butchers
  - broad range of centres including Colleges, ITPs, employers and universities

## How the L2 Butcher Standard got to EPA





FDQ has offered support to the trailblazer group from day one

## Why did we apply for the Butchery EPA?



#### **Rewards**

- ✓ Customers Existing and potential new markets
- ✓ New income stream
- Assessment is our core business
- ✓ Stay competitive in a changing market for AOs.

## **Risks**

- ✓ High investment slow returns
- Uncertain policy
- New commercial venture outside usual market
- Reputational dangers
- Cash flow challenges
- ✓ Pioneering perils

Selecting the right product (EPA) to go to market is critical!

#### What I know now



#### **Key Considerations**;

- ✓ **AAOs are not alchemists** We cannot turn bad assessment plan guidance in to good EPA practice. If its not deliverable the AAO takes the blame..!
- ✓ Understand every detail in the Assessment plan, receiving SFA approval is OK on paper but bringing the EPAs to life is a much greater challenge
- Devise your business plan, calculate your development costs and prepare not to get a return on investment for some time...
- ✓ Set up the project team Decide to add to current workloads, bring in new people or second staff from within?
  - **S**et an initial budget then *double it..!*

#### The Butchery Standard & EPA

On programme outcomes in <u>red</u> completed prior to entry to EPA

Compulsory Outcome - Butchery Training Log Book contributes towards the VCD end assessment

Q1 - L2 Food Safety Award

Q2 - L2 Health & Safety in the Food Supply Chain

Q 3 - L2 Knife Skills Award

L1 English & Maths/Functional Skills (Required if GCSEs not already attained)

L2 Eng/Maths Functional

Skills

Qualifications are optional and employers decide how best to train and develop the knowledge and skills of the apprentice, options include

- Level 2 Meat & Poultry IPQ
- Level 2 Certificate in Professional Butchery (Retailer's)
- Employer bespoke in house (non-accredited)

EPA: Three discrete methods independently assessed in the same order on the same day

60 Question
Multiple Choice
Exam

Grade Weight 25%

One Hour
Practical Skills
Assessment

Grade Weight 55%

30 minute Vocational Interview

Grade weight 20%

**AAO Moderated** 

Fail/Pass/Excellence

## Level 2 Butchery Standard 1<sup>st</sup> of 3 x EPAs in sequence



#### EPA 1 - Knowledge

Theory of	Pape
Butchery	onlin
Test	multi
	test

Paper based or online format multiple choice test

Fail – Pass - Excellence

- online or paper-based multiple-choice test of 60 questions
- 90 minutes
- under examination conditions
- invigilated by an FDQ independent assessor
- no resources allowed during the assessment

Contributes 25% to the overall weighting of apprenticeship certificate and grade.

#### FDQ with IQA responsibility for

- ✓ Constructing a 240 question bank for retail (first applicants)
- ✓ Further questions to be supplemented for processing and instore applicants
- Ensuring usual security and randomisation features
  - Developing usual preparatory materials for applicants
  - Compiling the controlled environment rules and associated systems for appeals, complaints, reasonable adjustments and moderation
- ✓ Fail, pass & excellence criteria developed and marking plans

## **Level 2 Butchery Standard 2nd of 3**



#### EPA 2 – Skills (practical synoptic assessment)

Butchery practical assessment

Practical assessment will take place in a controlled environment either in the workplace or at an approved assessment centre.
Fail – Pass - Excellence

- cutting test requiring the apprentice to perform a common or everyday task separating meat from the bone
- several scenario's to reflect environment &/or meat specialism
- 60 minutes to perform several primal and secondary cuts to a tolerance and specification
- assessed by an FDQ independent assessor (must be assessor trained & be a qualified butcher)

Contributes 55% to the overall weighting of apprenticeship certificate and grade

#### FDQ with IQA responsibility for

- ✓ Constructing 4 x meat species scenario PSA specifications
- Devising the judgement and marking specs
- Training the independent assessors
  - Developing usual preparatory materials for applicants
  - Compiling the controlled environment rules and associated systems for appeals, complaints, reasonable adjustments and moderation .....
- ✓ Fail, pass & excellence criteria developed and marking plans

## **Level 2 Butchery Standard 3 of 3 EPA**



#### EPA 3 – Interview

Vocational competence	This is a VIVA type assessment	<ul> <li>completed last, assess knowledge, understanding and appreciation of behaviours required in the industry</li> </ul>
discussion	logbook	• 30 minutes
		<ul> <li>under examination conditions, carried out by the FDQ independent assessor</li> <li>draw on content and outcomes from the logbook</li> </ul>
	Fail – Pass -	
	Excellence	Contributes 20% to the overall weighting of apprenticeship certificate and grade.

#### FDQ with IQA responsibility for

- Constructing questionnaire for assessors
- Devising the judgement and marking specs
- Training the independent assessors
  - Developing usual preparatory materials for applicants
  - Compiling the controlled environment rules and associated systems for appeals, complaints, reasonable adjustments, and moderation
- Fail, pass & excellence criteria developed and marking plans

#### **EPA – Development Costs**



- ✓ *Multiple Choice Question Bank* PM overseeing a team of specialist writers. Questions must align with the standard knowledge and be set at the right level.
- Minimum of 240 questions constructed in a precise way with contributions from several specialists.
- ✓ The MCQs must be underpinned with marking and grading specs and loaded to a IT platform encompassing the usual randomisation and security features
- ✓ Approximate time: 25 days involving various people
  - ✓ Practical Skills Assessment PM to devise a range of scenario based specifications for different meats. All specs to be tested for comparability and validity. Expert butchers commissioned to advise on synoptic test inc marking and grading descriptors.
  - ✓ Approximate time: 20 days involving various people
  - ✓ **Competency Interview** PM to devise a competency questionnaire and marking criteria. VIVA type approach tested for comparability and validity. Expert butchers commissioned to advise on standard questioning inc marking and grading descriptors. Approximate time: 10 days involving various people

#### **Development – Bringing the EPAs to Life**



#### Consider the following;

- ✓ Do you have the internal technical & assessment resource to design, develop and implement the EPAs? Very hard to do on top of the day job
- External consultancy can be costly and you still have to manage the selection, coordination and performance of the services
- ✓ Its not just about technical construction, EPA developments overlap in to other departments, communications, marketing, operations and IT.
- ✓ Don't forget the 'wrap around' materials required to support the EPAs, such as various handbooks, marking schemes, specifications & moderation
- ✓ Branding considerations, are your EPAs services in the same style as 'core business' image?
- ✓ Website capacity? Lots more information to share

## **Operational matters**

# **FDQ**

#### Consider the following;

- Do you have the independent assessors? They will need to be recruited trained and developed in to their new roles
- ✓ Marking and grading schemes will need to designed and developed for each EPA
- Quality You are the IQA so full range of new assessment policies and processes likely to be required
- Moderation Critical requirement for validity purposes, time consuming and costly/
- Several different EQA organisations could be auditing your delivery of the EPA, huge burden on resources
- ✓ How much do you charge, how to handle payments, do you have a fees policy?
- Booking external venues? Managing the applications? Customer enquiries, feedback, satisfaction, appeals, complaints & cancellations, the list goes on!

## Quick Illustration of EPA services (1)



Compilation and maintenance of multiple choice question bank and system	Development & compilation of a range of practical skills assessments for beef, pork, lamb and poultry	Development and compilation of vocational discussion competency question sheets (VIVA template)
Question banks covering 5 meat species allowing for randomisation of tests	Practical Skills Assessments to cover different scenarios and species	Question checklists compiled for IBAs
Managing a team of IBAs ensuring CPD	Receiving and managing the applicants journey	Management of cancellations, refunds and appeals
Managing the IBA referral and caseload systems	Organising external facilities and contracting	Ensuring the moderation and compliance arrangements
Dealing with external enquiries	Collecting management information	Dealing with EQA matters and interactions

## **Quick Illustration of EPA services (2)**



Website Costs – Including additional

functionality

	ionowing application	Turicularity
Developing the IT	Assigning apprentice to IA process	Online testing facilities
<b>Application Platform</b>	Automated reports IBAs to HQ to Applicant	Certification services
	Software, hardware and back up	Data collection software developed

**Planning the day - Process** 

following application

services

Human resources		
IT Technical Staff to manage the EPA system	IBA Contracts manager	HQ Quality (PT) Management & Moderation
Independent Butchery Assessor (IBA)	Travel and Training costs for the IBAs	Deployment of FDQ staff in to AAO
Chief Moderator (P/T) & IQA appointments	Applications administration	Internal and external reporting

## What's keeping me awake at night?



- **1. Return on investment** Government must allow AAOs to set fair market rates. Customers will ultimately speak with their feet
- 2. Different EQA Bodies Prospect of 4/5 different EQA approaches is going to be impossible to service, what's more AAOs will be charged for their own audits.?
- **3. Comparability** There will be variances in quality across the EPA system, is that fair on apprentices?
- **4. Reputational Risk** Cannot afford to get your EPA services wrong, could damage core business
  - Who is going to police the EPA Market All very well setting a very high benchmark for your org, but what happens if/when 'cheaper imitations' enter your field..?

## But on the bright side



£350m market by 2020 so think about the rewards.....!

# Questions?

