

**Highfield Level 3 End-Point Assessment for ST0232 Senior
Production Chef Mock Assessment Materials
Professional Discussion**

Core assessment criteria

Kitchen Operations		
Ref	Assessment Criteria	Achieved
KO 1.2	Shows awareness of the benefits of food production technology and can relate this to products, services and processes in own kitchen	

Legal and Governance		
Ref	Assessment Criteria	Achieved
LG 3.2	Highlights areas of risk offering solutions to challenges to ensure the health and safety of people and the organisation	
Assessment Criteria (Distinction)		
LG 3.3	Proposes measures to support due diligence of kitchen legislation	

People		
Ref	Assessment Criteria	Achieved
PP 4.3	Correctly identifies professional values that contribute to building and developing high-performing teams	
PP 4.4	Describes how they have developed good working relationships within own team and across the business to support objectives and celebrate success	
PP 4.5	Shows how development needs for team and self have been achieved and the support given to individuals and team	
Assessment Criteria (Distinction)		
PP 4.6	Shows evidence of pro-active leadership, anticipating outcomes and offering solutions to challenges	
PP 4.7	Analyses methods used to develop a positive team-working environment, applying actions supporting the team, organisation and stakeholders	

Business/ Commercial		
Ref	Assessment Criteria	Achieved
BC 5.3	Correctly identifies the organisation's vision, values and brand standards and can relate them to the food production	
BC 5.4	Explains the importance of upholding organisational standards and keeping up with product ranges, promotions and current trends	
BC 5.5	Identifies customer profiles and main competitors and how these affect food production, market position and the growth strategy of the organisation	
BC 5.6	Can explain efficient operating methods to deliver profit margins, reduce wastage and support the financial performance of the business and how to implement them	
BC 5.7	Demonstrates the use of forecasting, targets and methods of monitoring costs	
BC 5.8	Explains activities which actively market the business and support competitiveness	
BC 5.9	Relates the sharing of information regarding product range, brand development, promotions and current trends to the team	
	Assessment Criteria (Distinction)	
BC 5.10	Can confidently appraise team and business performance to support business objectives	
BC 5.11	Can generate data to justify profit margins, wastage reduction and cost savings	