

**Think about  
Professional discussion  
Level 3 ST0232 Senior  
Production Chef v1.3**



**On the day of this assessment you will carry out:**



**A 60-minute professional discussion**



**Remote or face-to-face**



**Under exam conditions**



**With an end-point assessor**



**Key point**

You will be required to answer a minimum of 10 questions relating to the professional discussion criteria.



## Do

- Review the criteria associated with the professional discussion – this can be found in the EPA kit and in the planner at the end of this document
- Ensure a quiet room is available and that there are no interruptions or distractions
- Be prepared to answer questions that demonstrate your competence and focus on the required areas.
- Reflect on your on-programme learning and experience



## Don't

- Forget to plan
- Forget to tell your colleagues that you are being assessed
- Forget to bring your ID



## Next steps

- Results can take up to 7 working days to be confirmed.
- Your manager/training provider will inform you of the results.



## Resits

- If you do not achieve a pass result on the professional discussion, you can resit the assessment.



## Use the table below to plan and prepare for the professional discussion

(P) indicates pass criteria

(D) indicates distinction criteria

Standard area	Key points to remember
<p>(P) Shows awareness of the benefits of food production technology and can relate this to products, services and processes in own kitchen</p>	
<p>(P) Highlights areas of risk offering solutions to challenges to ensure the health and safety of people and the organisation</p>	

**(D)** Proposes measures to support due diligence of kitchen legislation

**(P)** Correctly identifies professional values that contribute to building and developing high-performing teams

**(P)** Describes how they have developed good working relationships within own team and across the business to support objectives and celebrate success

**(P)** Shows how development needs for team and self have been achieved and the support given to individuals and team

**(D)** Shows evidence of pro-active leadership, anticipating outcomes and offering solutions to challenges

**(D)** Analyses methods used to develop a positive team-working environment, applying actions supporting the team, organisation and stakeholders

**(P)** Correctly identifies the organisation's vision, values and brand standards and can relate them to food production

**(P)** Explains the importance of upholding organisational standards and keeping up with product ranges, promotions and current trends

**(P)** Identifies customer profiles and main competitors and how these affect food production, market position and the growth strategy of the organisation

**(P)** Can explain efficient operating methods to deliver profit margins, reduce wastage and support the financial performance of the business and how to implement them

**(P)** Demonstrates the use of forecasting, targets and methods of monitoring costs

**(P)** Explains activities which actively market the business and support competitiveness

**(P)** Relates the sharing of information regarding product range, brand development, promotions and current trends to the team

**(D)** Can confidently appraise team and business performance to support business objectives

**(D)** Can generate data to justify profit margins, wastage reduction and cost savings