

Highfield Level 3 End-Point Assessment for ST0232Senior

Production Chef Mock Assessment Materials

Practical Observation

Kitchen Operations		
Ref	Assessment Criteria	Achieved
KO 1.1	Monitors the efficient, safe use of kitchen tools, equipment and technology ensuring productivity and business objectives are met	

Nutrition		
Ref	Assessment Criteria	Achieved
NT 2.1	Can supervise the production of quality food items with passion and enthusiasm while maintaining organisational/brand standards, and procedures and ensuring clients' needs are met	

Legal and Governance		
Ref	Assessment Criteria	Achieved
LG 3.1	Manages the food safety management system (monitoring correct delivery, storage, cooking, and service of food), ensuring legislative compliance and the completion of due diligence documentation	

People		
Ref	Assessment Criteria	Achieved
PP 4.1	Supports individuals and leads the team to ensure harmonious relationships are maintained with all stakeholders and the best outcomes are achieved for customers and the business	
PP 4.2	Acts as a role model to the team applying communication skills to demonstrate fairness and empathy within a customer-centric culture	

Business/ Commercial		
Ref	Assessment Criteria	Achieved
BC 5.1	Demonstrates commercial understanding by producing food which supports revenue targets, cost reduction, improved performance and maintains profit margins	
BC 5.2	Demonstrates pride in self and organisation by displaying a professional approach to all activities and positively encouraging marketing activities to maintain business competitiveness	