

Think about Practical Observation Level 3 Senior Production Chef V1.4



On the day of this assessment you will carry out:



A 4-hour practical observation



Face-to-face



In your workplace



With an end-point assessor



Key point

Your end-point assessor will need to stop the observation if you demonstrate any unsafe practices or breaches of professional codes of conduct.



Do

- ☐ Review the criteria associated with the observation – this can be found in the EPA kit and in the planner at the end of this document
- ☐ Review relevant organisational standards and procedures
- ☐ Use the planner to plan how you will demonstrate the skills and behaviours that are associated with the practical observation
- ☐ Be prepared to answer questions at the end of the observation that will further clarify your knowledge and understanding and evidence behaviours



Don't

- ☐ Forget to plan
- ☐ Forget to bring your ID
- ☐ Forget to tell your colleagues and customers you are being observed



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 practical observation you can resit the assessment.



Use the table below to plan and prepare for the observation

| Standard area | Key points to remember |
|--|------------------------|
| Monitors the efficient, safe use of kitchen tools, equipment and technology ensuring productivity and business objectives are met. | |
| 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. | |

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.

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.

Acts as a role model to the team applying communication skills to demonstrate fairness and empathy within a customer-centric culture.

Demonstrates commercial understanding by producing food which supports revenue targets, cost reduction, improved performance and maintains profit margins.

Demonstrates pride in self and organisation by displaying a professional approach to all activities and positively encouraging marketing activities to maintain business competitiveness.