

Highfield Level 2 End-Point Assessment for ST0228 Commis Chef

Mock Assessment Materials

Interview underpinned by portfolio

Prepare, cook and finish dishes			
Ref	Assessment Criteria (Pass)	Criteria Met	Criteria Not Met
PCF1	Describes appropriate preparation, cooking and finishing methods (K4, K5, K6, K7, K8, K9, K10, K11, K12, K13, K14, K15, K19, S6, S7, S8, S9, S10, S11, S12, S13, S14, S15, S16, S17, S21)		
Ref	Assessment Criteria (Distinction)	Criteria Met	Criteria Not Met
PCF2	<i>Explains preparation, cooking and finishing choices made to achieve the best outcome (K4, K5, K6, K7, K8, K9, K10, K11, K12, K13, K14, K15, K19, S6, S7, S8, S9, S10, S11, S12, S13, S14, S15, S16, S17, S21)</i>		

Cooking with alternative ingredients			
Ref	Assessment Criteria (Pass)	Criteria Met	Criteria Not Met
CA11	Describes appropriate preparation and cooking methods when using alternative ingredients to make dishes plant based or gluten free (K16, S18)		

Erros and issues			
Ref	Assessment Criteria (Pass)	Criteria Met	Criteria Not Met
EI1	Explains how to identify and resolve a common production error (K24, S25)		
EI2	Describes how they have helped resolve feedback, or a complaint, or an issue (K25, S26)		
Ref	Assessment Criteria (Distinction)	Criteria Met	Criteria Not Met
EI3	<i>Evaluates their input in assisting with the resolution of feedback, complaints, or issues. (K25, S26)</i>		

Self management and professional development			
Ref	Assessment Criteria (Pass)	Criteria Met	Criteria Not Met
SMPD1	Describes how they follow professional standards and maintain a professional attitude, using feedback to improve own performance (K37, S37, B5)		
SMPD2	Describes how they ask for help with daily tasks and employ techniques to support their own and others' mental health and wellbeing at work (K33, S34)		
Ref	Assessment Criteria (Distinction)	Criteria Met	Criteria Not Met
SMPD3	<i>Evaluates how they have used feedback to improve their performance over time (K37, S37)</i>		

Teamwork and communication			
Ref	Assessment Criteria (Pass)	Criteria Met	Criteria Not Met
TC1	Outlines the professional communication principles they use with internal colleagues and stakeholders (K34, S35)		
TC2	Describes how they collaborate with colleagues to support service delivery (K35, S36, B4)		
Ref	Assessment Criteria (Distinction)	Criteria Met	Criteria Not Met
TC3	<i>Justifies their choice of communication style or method when dealing with colleagues, line managers, stakeholders and customers (K34, S35)</i>		
TC4	<i>Evaluates how they have worked with colleagues to support the delivery of service in line with organisational standards (K35, S36)</i>		

Equity, diversity and inclusion			
Ref	Assessment Criteria (Pass)	Criteria Met	Criteria Not Met
EDI1	Describes how they have advocated for equality and respect, working positively with colleagues, managers, and stakeholders, to meet the expectations of equity, diversity, and inclusion legislation or organisational policies (K32, S33, B1)		

Stock control			
Ref	Assessment Criteria (Pass)	Criteria Met	Criteria Not Met
SC1	Describes methods to manage food safety and allergens, including monitoring and recording food temperatures, on delivery and in storage. (K31, S32)		
SC2	Applies stock control methods and processes taking environmental sustainability into account (K30, S31)		
Ref	Assessment Criteria (Distinction)	Criteria Met	Criteria Not Met
SC3	<i>Explains the relationship between stock control, storage and rotation, and environmental sustainability. (K30, S31)</i>		