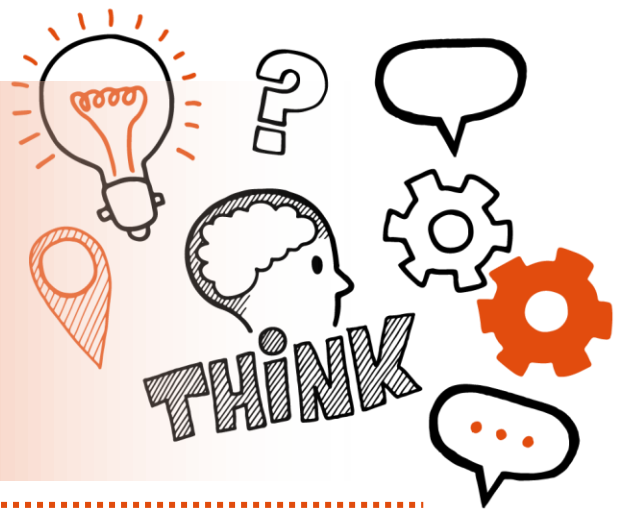


Think about
Professional discussion
Level 2 ST0589 Production
Chef v1.1



On the day of this assessment you will carry out:



A 40-minute professional discussion



Remote or face-to-face



In a suitable, controlled environment free from distraction



With an end-point assessor



Key point

You will be required to answer a minimum of 7 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 table at the end of this document
- Ensure a quiet room is available and that there are no interruptions
- Be prepared to answer at least 7 questions and any follow-up questions that your assessor may ask



Don't

- Forget to bring your ID
- Forget to plan



Next steps

- Results can take up to 7 working days to be confirmed
- Your manager or 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

Assessment criteria	Key points to remember
Kitchen operations	
(P) Describe procedures for the safe handling and use of tools and equipment and specific standards/operating procedures for organisation (K4, K6)	
(D) Relate organisational procedures to examples of own work (K4, K6)	



Nutrition

(P) Describe how dishes are adapted to suit individuals' specific dietary, religious and allergenic needs as required (S4)

(D) Justify why adaptations have been made to dishes based on a sound understanding of the specific individual requirements (S4)

Legal and governance

(P) Describe how to complete documentation to meet current legislative guidelines (S6)



(D) Explain the importance of completing required procedures and documentation and can give examples of its application (S6)

People

(P) Describe how and why to support team members in own area and across the organisation (K14)

Business/commercial

(P) Describe the role of the individual in upholding the organisation's vision, values, objectives and reputation (K15, K17, S11)



(P) Describe the appropriate use of technology and details how technology supports food production organisations (K15, K17, S11)

(D) Can compare the technology available in the organisation to emerging industry-related technologies (K15, K17, S11)

Personal development and performance

(P) State how personal development and performance contributes to the success of the individual, team, and organisation (K19, K20, S13, S14)



(P) Indicate how to identify personal goals and development opportunities and the support and resources available to achieve these (K19, K20, S13, S14)	
(P) Can describe own learning style, personal development needs and opportunities and the action taken to meet those needs (K19, K20, S13, S14)	
(P) Describe the use of feedback positively to improve performance (K19, K20, S13, S14)	



(D) Can evaluate own performance (K19, K20, S13, S14)	
(D) Illustrate how development plans have been formulated, implemented, and reviewed to meet individual and organisational objectives (K19, K20, S13, S14)	
Behaviours	
(P) Challenge personal methods of working and actively implement improvements (B6)	

V1.1

