

Highfield Level 2 End-Point Assessment for ST0228 Commis Chef

Mock Assessment Materials

Practical assessment with questions

Safety			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
PA1	Demonstrates stock/equipment checking for expiry dates and/or availability and maintains work/storage areas according to organisational food safety policies and procedures		
PA2	Demonstrates knife skills and the use of specialist equipment to produce and store food products that are safe for the consumer		
PA3	Applies prescribed safe systems of work, identifies/reports risks and maintains their kitchen environment and documentation according to the food safety policies and procedures set out by the organisation		
Ref	Assessment criteria (Distinction)	Criteria met	Criteria not met
PA4	<i>Justifies their choice of knife and/or specialist equipment for a preparation, cooking and/or finishing a task</i>		
PA5	<i>Describes the need to follow safe systems of work when preparing, cooking, and finishing food for consumption</i>		

Specifications, standards and quality			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
PA6	Identifies and measures the correct ingredients and portion sizes for each dish/recipe/specification and applies the appropriate finishing methods		
PA7	Prioritises tasks to produce dishes which reflect the given specification/recipe, and which meet quality control standards and are finished within a specified time		
PA8	Demonstrates craft and basic cooking techniques for dishes in line with specifications and applies appropriate selection and preparation methods when fresh produce is required		
PA9	Manages resources to meet the given specifications for preparation, cooking and finishing and minimises waste at each stage		
PA10	Demonstrates the production of dishes which reflect the values and culture of the organisation		
Ref	Assessment criteria (Distinction)	Criteria met	Criteria not met
PA11	<i>Describes how their dishes meet quality control standards</i>		
PA12	<i>Reviews their presentation of dishes with that described in the recipe specification</i>		
PA13	<i>Suggests alternative methods to manage/reduce waste when producing dishes for consumption</i>		