# Highfield Level 3 End-Point Assessment for ST0228

# Commis Chef Mock Assessment Materials

## Practical Assessment with questions

| Safety | | | |
|---|---|---|---|
| **Ref** | **Assessment Criteria** | **Attempted, not achieved** | **Achieved** |
| **Pass** | | | |
| 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 | | |
| **Distinction** | | | |
| PA4 | *Justifies their choice of knife and/or specialist equipment for a preparation, cooking and/or finishing a task* | | |
| PA5 | *Describes the need to follow safe systems of work when preparing, cooking, and finishing food for consumption* | | |
| **Specifications, standards and quality** | | | |
| **Pass** | | | |
| 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 | | |
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| PA10 | Demonstrates the production of dishes which reflect the values and culture of the organisation | | |
| **Distinction** | | | |
| *PA11* | *Describes how their dishes meet quality control standards* | | |
| *PA12* | *Reviews their presentation of dishes with that described in the recipe specification* | | |
| *PA13* | *Suggests alternative methods to manage/reduce waste when producing dishes for consumption* | | |