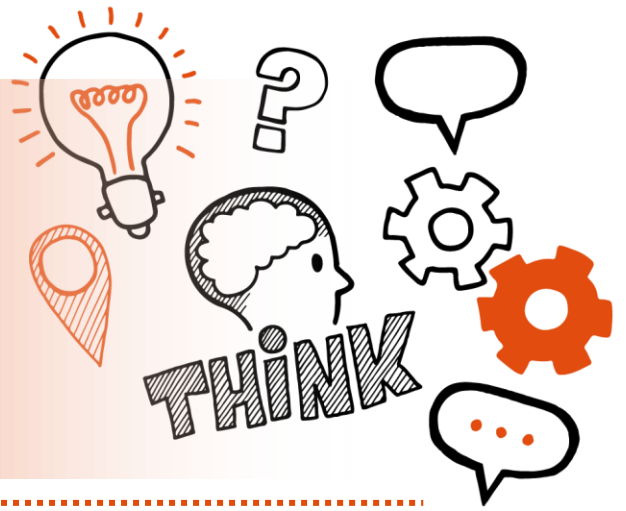


Think about

Practical assessment with questions

Level 2 ST0228 Commis Chef V1.2

AP04



On the day of this assessment you will carry out:



A 3 hour (+10%) practical assessment



Face-to-face



In a simulated environment under controlled conditions



With an end-point assessor



**Key point**

You will be provided with information on the tasks you must complete and their timescales before the start of the practical assessment.



## Do

- Review the criteria associated with the practical assessment with questions - this can be found in the EPA Kit and in the table at the end of this document
- Be prepared to be observed undertaking a set task or a series of set tasks in a simulated environment
- Be prepared to answer at least 6 questions and any follow-up questions that your assessor may ask



## Don't

- Forget to bring your ID
- Forget to plan
- Forget to maximise every opportunity to demonstrate your knowledge, skills and behaviours



## 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 practical assessment with questions you can resit the assessment.





## Use the table below to plan and prepare for the practical assessment with questions

**(P)** indicates pass criteria

**(D)** indicates distinction criteria

Assessment criteria	Key points to remember
<b>Safety</b>	
<b>(P)</b> Demonstrate stock/equipment checking for expiry dates and/or availability, and maintain work/storage areas according to organisational food safety policies and procedures. (K3, S3)	
<b>(P)</b> Demonstrate knife skills and the use of specialist equipment to produce and store food products that are safe for the consumer. (S7, S8)	



**(P)** Apply prescribed safe systems of work, identify/report risks and maintain your kitchen environment and documentation according to the food safety policies and procedures set out by your organisation. (S11, S17, B2)

**(D)** Justify your choice of knife and/or specialist equipment for a preparation, cooking and/or finishing a task (S7, S8)

**(D)** Describe the need to follow safe systems of work when preparing, cooking, and finishing food for consumption. (S17, B2)



## Specifications, standards and quality

**(P)** Identify and measure the correct ingredients and portion sizes for each dish/recipe/specification and apply the appropriate finishing methods. (K5, K30, S5)

**(P)** Prioritise tasks to produce dishes which reflect the given specification/recipe, and which meet quality control standards and are finished within a specified time. (S4, S10, B3)

**(P)** Demonstrate craft and basic cooking techniques for dishes in line with specifications and apply appropriate selection and preparation methods when fresh produce is required. (S6, S9)

<p><b>(P)</b> Manage resources to meet the given specifications for preparation, cooking and finishing and minimise waste at each stage. (S16)</p>	
<p><b>(P)</b> Demonstrate the production of dishes which reflect the values and culture of your organisation. (B4)</p>	
<p><b>(D)</b> Describe how your dishes meet quality control standards. (S4)</p>	



**(D)** Review your presentation of dishes with that described in the recipe specification. (S10)

**(D)** Suggest alternative methods to manage/reduce waste when producing dishes for consumption. (S16)

V2

