

Highfield Level 2 End-Point Assessment for ST0589 Production Chef

Mock Assessment Materials

Practical Observation

Kitchen Operations			
Ref	Assessment Criteria	Achieved	Not Achieved
KO 1.1	Can produce food maintaining organisational standards and procedures (S1, S2, S3)		
KO 1.2	Uses kitchen tools and equipment correctly to produce consistently high-quality dishes according to specifications (S1, S2, S3)		
KO 1.3	Work area is clean and organised (S1, S2, S3)		

Nutrition			
Ref	Assessment Criteria	Achieved	Not Achieved
NT 2.1	Produces dishes to suit individuals' specific dietary, religious and allergenic needs as required (S4)		

Legal and Governance			
Ref	Assessment Criteria	Achieved	Not Achieved
LG 3.1	All regulations, legislation and procedural requirements are complied with, and all required documentation is completed (S6, S6)		

People			
Ref	Assessment Criteria	Achieved	Not Achieved
PP 4.1	Communicates with colleagues, managers, and customers to promote a positive image of self and the organisation (S7, S8, S9)		
PP 4.2	Leads by example, working respectfully to support team members and ensures customer expectations are met (S7, S8, S9)		

Business/ Commercial			
Ref	Assessment Criteria	Achieved	Not Achieved
BC 5.1	Uses resources and technology in line with organisations' financial constraints, style, specifications, and ethos (S10, S11, S12)		
BC 5.2	Demonstrates a professional approach upholding the vision, values, and objectives of the organisation (S10, S11, S12)		