

Highfield Level 2 End-Point Assessment for ST0589 Production Chef

Mock assessment materials

Interview underpinned by a portfolio of evidence

Produce dishes			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
PD3	Describes how they have used at least 2 cooking techniques (K4, S4)		

Stock control			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
SC1	Describes undertaking stock control, storage and rotation, including for fresh, dried, tinned and frozen goods, in order to meet legislation and business standards and minimise waste. (K6, K7, S6)		

Problem solving			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
PS1	Identifies techniques for conflict resolution and handling of difficult behaviours. (K9)		
PS2	Explains how they have taken responsibility for solving a routine or non-routine problem in order to resolve an operational issue. (K17, S14, B2)		
Ref	Assessment criteria (Distinction)	Criteria met	Criteria not met
PS3	<i>Justifies their use of problem solving techniques and why they were appropriate in the context. (K17, S14, B2)</i>		

Kitchen management			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
KM1	Explains how they have prepared and closed down an area for service, including prep and par levels, according to business standards. (K16, K18, S13, S15)		
KM2	Describes how they have prepared checked and cleaned manual and electric tools, equipment or technology in line with business and safety requirements. (K19, S16)		
KM3	Explains how they have sustainably reduced the waste of resources through reduction of plate waste, portion control and yield maximisation, to meet business expectations. (K23, S20)		
Ref	Assessment criteria (Distinction)	Criteria met	Criteria not met
KM4	<i>Describes the impact of their actions in sustainably reducing waste of resources. (K23, S20)</i>		

Adaptation and modification			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
AM1	Identifies the characteristics of texture modification according to the International Dysphagia Diet Standardisation Initiative framework. (K24)		
AM2	Describes the adaptations needed to increase the calorific density of food for those following a fortified diet. (K25)		

Legislation			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
L1	Describes how they have advocated for equality and respect, working positively with colleagues, managers and customers, to meet the expectations of equity diversity and inclusion legislation and organisation policies. (K27, S22, B4)		
Ref	Assessment criteria (Distinction)	Criteria met	Criteria not met
L2	<i>Explains how legislation and organisational policies supported and informed their actions. (K27, S22, B4)</i>		

Self management			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
SM1	Describes how they manage their own time, planning and prioritising tasks, to ensure tasks are completed according to business needs. (K12, S10)		
SM2	Describes how they have used techniques to maintain good mental health to support self or others. (K14, S11)		
SM3	Describes how they have used feedback to improve their own performance. (K15, S12)		
SM4	Identifies how they have delivered to key performance indicators within own area of responsibility to support the production, performance and budget of that area. (K28, S23)		
Ref	Assessment criteria (Distinction)	Criteria met	Criteria not met
SM5	<i>Explains the impact of the improvement they have made on self and others. (K15, S12)</i>		
SM6	<i>Considers the impact of meeting, or not meeting, key performance indicators, on themselves, their team and the company. (K28, S23)</i>		