

Highfield Level 2 End-Point Assessment for ST0589 Production Chef

Mock assessment materials

Observation with questions

Produce dishes			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
PD1	Prepares, and or cooks, or regenerates at least two from: pre-portioned fresh or frozen meat, fish or poultry, fresh or frozen fruit or vegetables, or salad vegetables, or dried or frozen dishes, to business standards. (K1, K2, K3, K5, S1, S2, S3, S5)		
Ref	Assessment criteria (Distinction)	Criteria met	Criteria not met
PD2	<i>Works in an organised manner to prepare and cook dishes with precision and attention to detail. (K1, K2, K3, K5, S1, S2, S3, S5)</i>		

Presentation			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
P1	Produces, portions and presents food to business standards. (K11, S9)		
Ref	Assessment criteria (Distinction)	Criteria met	Criteria not met
P2	<i>Uses precise production methods to consistently achieve optimum presentation and accurate portioning within business standards. (K11, S9)</i>		

Teamwork and communication			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
TC1	Communicates professionally, meeting the needs and expectations of internal colleagues and customers. (K8, S7)		
TC2	Observes professional standards and attitude, including behaviour, appearance and timekeeping, to meet business expectations. (K13, B3)		
TC3	Works as part of a team to support service delivery. (K10, S8)		

Equipment			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
E1	Selects and uses knives and boards appropriate to the tasks and according to standard operating procedures. (K20, S17)		
E2	Uses manual and electrical food preparation and cooking tools, equipment, machinery and technology correctly, safely and efficiently. (K29, S24)		
Ref	Assessment criteria (Distinction)	Criteria met	Criteria not met
E3	<i>Makes efficient use of tools and resources to create precise results. (K29, S24)</i>		
E4	<i>Selects and uses knives with skill and accuracy to maximise production efficiency. (K20, S17)</i>		

Food safety			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
FS1	Monitors and records food temperatures and manages allergens during preparation, cooking, holding and service, in line with food safety legislation and company standards. (K21, S18)		
FS2	Prioritises hygiene and safety when maintaining a safe, clean working environment, meeting business requirements. (K22, S19, B1)		
FS3	Complies with health and safety legislation, regulations, guidelines and procedures, identifying how they have complied with stress management guidelines where appropriate. (K26, S21)		
Ref	Assessment criteria (Distinction)	Criteria met	Criteria not met
FS4	<i>Works at a high standard to maintain the workspace throughout the production process showing attention to detail, efficiently achieving and maintaining safety and cleanliness. (K22, S19)</i>		