

**Think about**  
**Level 3 ST0227 Chef De Partie**  
**AP05**  
**Professional discussion**



**On the day of this assessment you will carry out:**



**A 90-minute professional discussion (+10%)**



**Remote or face-to-face**



**In a suitable environment under exam conditions**



**With an end-point assessor**



**Key point**

You will have already submitted a portfolio of evidence.  
Your portfolio is not directly assessed but will be used to  
underpin the professional discussion.



## Do

- ☐ Review the criteria associated with the professional discussion – this can be found in the EPA kit and in the table at the end of this document
- ☐ Ensure a quiet room is available and that there are no interruptions or distractions
- ☐ Be prepared to answer a minimum of 12 set questions
- ☐ Ensure you are familiar with the following areas that you will be asked questions on:
  - ☐ industry and food trends
  - ☐ problem solving
  - ☐ teamwork
  - ☐ promotion business growth and customers
  - ☐ business growth and customers
  - ☐ advanced preparation, cooking and finishing techniques or a variety of basic methods combined in a complex manner



## Don't

- ☐ Forget to plan
- ☐ Forget to bring your ID
- ☐ Forget to tell your colleagues that you are being assessed



## Next steps

- Results can take up to 7 working days to be confirmed.
- Your manager/training provider will inform you of the results.



## Resits

- If you do not achieve a pass result on the professional discussion, you can resit the assessment.



## Use the table below to plan and prepare for the professional discussion

(P) indicates pass criteria

(D) indicates distinction criteria

Standard area	Key points to remember
(P) Explains the factors which influence the development of dishes and menus.	
(P) Describes how the preparation, cooking and finishing of complex dishes are influenced by different skills and techniques, culinary science and contemporary styles.	

Standard area	Key points to remember
(D) Compares the factors which influence the development of dishes and menus and identify those factors that have the most influence	
(P) Describes problem-solving techniques to maintain standards within a time constrained working environment.	
(D) Reflects on what level of success their use of problem-solving techniques have had in maintaining standards.	

Standard area	Key points to remember
<p>(P) Demonstrates working collaboratively with co-workers and teams, adhering to policies and procedures set out by the organisation to be solution focused when resolving problems by mutual agreement.</p>	
<p>(P) Demonstrates responsibility for developing their own skills and knowledge and shares expertise gained to build the capability of colleagues within their team.</p>	
<p>(P) Establishes an approach to work tasks which follows the organisations safe working practices and legal guidelines.</p>	



Standard area	Key points to remember
<p>(P) Describes their role in building and working in a team and give examples of how to promote efficient ways of working.</p>	
<p>(D) Reflects on their solution focused approach to working with teams.</p>	
<p>(P) Describes how the organisations' business strategy, customer profile, customer centric culture and constraints influence the development of creative, profitable, and competitive menus.</p>	

Standard area	Key points to remember
<p>(P) Describes how they apply techniques to improve competitiveness, business performance, revenue, profit margins and customers' experience.</p>	
<p>(P) Describe how they establish interaction with all parts of the business and solutions that reflect current trends in the hospitality sector as a whole.</p>	
<p>(D) Evaluates the factors which influence the development of one of the following creative, profitable, and competitive menus.</p>	



Standard area	Key points to remember
<p>(D) Justifies techniques they have used to improve one of the following competitiveness, business performance, revenue, profit margins and customers' experience.</p>	
<p>(P) Reviews the log / portfolio of complex dishes that demonstrate styles, skills and techniques that meet business, operational need and customer requirements.</p>	
<p>(D) Analyses the impact of using specific techniques on the dishes produced and finished.</p>	

