

Think about
Interview underpinned by a
portfolio of evidence
Level 2 ST0589 Production
Chef V1.2



On the day of this assessment you will carry out:



A 60-minute (+10%) interview underpinned by a portfolio of evidence



Remote or face-to-face



In a suitable, controlled environment free from distraction



With an end-point assessor



Key point

You will have already submitted your portfolio of evidence, which is not formally assessed, but can be used to illustrate your answers.



Do

- ☐ Review the criteria associated with the interview underpinned by a portfolio of evidence - this can be found in the EPA Kit and in the table at the end of this document
- ☐ Review relevant legislations, regulations and your organisation's policies and procedures
- ☐ Ensure a quiet room is available and that there are no interruptions
- ☐ Be prepared to answer at least 10 questions and any follow-up questions that your assessor may ask



Don't

- ☐ Forget to bring your ID
- ☐ Forget to plan
- ☐ Forget to bring your portfolio to refer to during the interview



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 interview underpinned by a portfolio of evidence, you can resit the assessment



Use the table below to plan and prepare for the interview underpinned by a portfolio of evidence.

(P) indicates pass criteria

(D) indicates distinction criteria

Assessment criteria	Key points to remember
Produce dishes	
(P) Describe how you have used at least 2 cooking techniques (K4, S4)	
Stock control	
(P) Describe 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)	

Assessment criteria	Key points to remember
Problem solving	
(P) Identify techniques for conflict resolution and handling of difficult behaviours. (K9)	
(P) Explain how you have taken responsibility for solving a routine or non-routine problem in order to resolve an operational issue. (K17, S14, B2)	
(D) Justify your use of problem solving techniques and why they were appropriate in the context. (K17, S14, B2)	
Kitchen management	
(P) Explain how you have prepared and closed down an area for service, including prep and par levels, according to business standards. (K16, K18, S13, S15)	

Assessment criteria	Key points to remember
(P) Describe how you have prepared checked and cleaned manual and electric tools, equipment or technology in line with business and safety requirements. (K19, S16)	
(P) Explain how you have sustainably reduced the waste of resources through reduction of plate waste, portion control and yield maximisation, to meet business expectations. (K23, S20)	
(D) Describe the impact of your actions in sustainably reducing waste of resources. (K23, S20)	

Assessment criteria	Key points to remember
Adaptation and modification	
(P) Identify the characteristics of texture modification according to the International Dysphagia Diet Standardisation Initiative framework. (K24)	
(P) Describe the adaptations needed to increase the calorific density of food for those following a fortified diet. (K25)	
Legislation	
(P) Describe how you 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)	
(D) Explain how legislation and organisational policies supported and informed their actions. (K27, S22, B4)	

Assessment criteria	Key points to remember
Self management	
(P) Describe how you manage your own time, planning and prioritising tasks, to ensure tasks are completed according to business needs. (K12, S10)	
(P) Describe how you have used techniques to maintain good mental health to support self or others. (K14, S11)	
(P) Describe how you have used feedback to improve your own performance. (K15, S12)	

Assessment criteria	Key points to remember
(P) Identify how you have delivered to key performance indicators within own area of responsibility to support the production, performance and budget of that area. (K28, S23)	
(D) Explain the impact of the improvement you have made on self and others. (K15, S12)	
(D) Consider the impact of meeting, or not meeting, key performance indicators, on yourself, your team and the company. (K28, S23)	