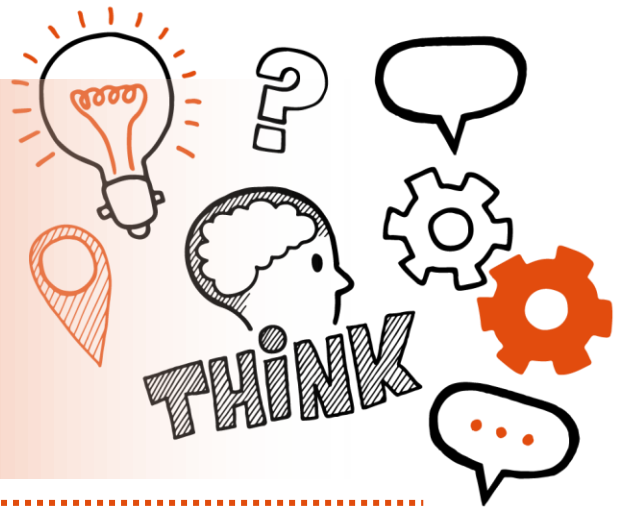


Think about

Culinary challenge

Level 2 ST0228 Commis Chef V1.1

AP01



On the day of this assessment you will carry out:



A 2 hour observation



Face-to-face



In a suitable, controlled environment free from distraction



With an end-point assessor



Key point

You will be given a base 'category' of cold and hot dessert range by the assessor and you must research options to customise the dessert to make it suitable for your organisation, seasonality and food trends.



Do

- Review the criteria associated with the culinary challenge- 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
- Research options to customise the dessert



Don't

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



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 culinary challenge you can resit the assessment





Use the table below to plan and prepare for the culinary challenge

(P) indicates pass criteria

(D) indicates distinction criteria

Assessment criteria	Key points to remember
Culinary	
(P) Pay attention to detail and work consistently to achieve standards	
(P) Customer profile of the organisation and how this affects menu design and costing	
(P) Identify correct knives and equipment for preparation, cooking and finishing of dishes and menu items	



(P) Demonstrate care and attention when using knives and equipment	
(P) Know the correct settings and use of equipment when preparing, cooking and finishing dishes and menu items	
(P) Availability of food	
(P) Undertake mis-en-place in a timely fashion and ensure all food preparation allows for requirements of service	



(P) Weigh and measure ingredients using accurately functioning tools or equipment	
(P) How to find a dish specification/recipe for prescribed dish	
(P) How to read and understand the specification/recipe for the dishes and ingredients	
(P) Follow specifications/brand standards to prepare and produce dishes and menu items, on time, ensuring consistency of the finished product	



(P) Apply correct preparation and selection methods when using meat, poultry, fish and vegetables in dishes	
(P) Utilise the correct cuts and preparation methods to produce high quality, technically sound dishes	
(P) Complete preparation and cooking tasks to a high standard, delivered on time and presented as described in the recipe specification	
(P) Ensure correct volume/number of components	



(P) Ensure consistent portions prepared and served	
(P) Consistently use the correct volume and quality of commodities in each dish, maintaining attention to detail	
(P) Correct labelling of food – dates, ingredients and allergens	
(P) Colour coding, following food safety systems	



(P) Stock rotation	
(P) Correctly store and use food commodities when preparing dishes	
(P) Ambient, chilled and frozen storage used correctly	
(D) Work efficiently and effectively with ease, tasks prioritised and sequenced, accurate use of materials, well organised, fast, continuously keeping work area clean and tidy	



(D) Adhere to organisational requirements at all times	
(D) Demonstrate consistent professional communication as required	
(D) Complete detailed research into the 'base dessert'	
(D) Execute food preparation and finishing tasks speedily to an excellent standard including making changes throughout the process, where necessary	



(D) Dishes presented to the exact required standard - colour, consistency, texture and temperature	
(D) Flavour balance/taste profile to the exact required standard	
(D) Work accurately to your previously prepared time plan	
Food Safety	
(P) Reduce contamination risks associated with workflow procedures	



(P) Avoid unsafe behaviour that could contaminate food while you are working	
(P) Prevent cross-contamination, such as between raw foods, foods already cooking/re-heating and ready-to-eat foods	
(P) Use storage procedures to prevent cross-contamination	
(P) Prepare, cook and hold food safely	



(P) Use methods, times, temperatures and checks to make sure food is safe	
(P) Check food before and during operations for any hazards and follow the correct procedures for dealing with these	
(P) Make sure surfaces and equipment are clean and in good condition and use clean and suitable cloths for wiping and cleaning between tasks	
(P) Dispose of waste promptly, hygienically and appropriately	



(P) Keep necessary records up-to-date	
(D) Consistently follow best practice in adhering to all food safety processes	
People	
(P) Take pride in own role through an enthusiastic and professional approach to tasks	
Business	
(P) Be financially aware in approach to all aspects of work	



(P) Provide evidence of appropriate documentation being completed	
(P) Demonstrate following of specifications and correct food production techniques to meet GP requirements	

V2

