

Highfield Level 2 End-Point Assessment for ST0589 Production Chef

Mock Assessment Materials

Practical observation

Kitchen operations			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
KO1	Can produce food maintaining organisational standards and procedures (S1, S2, S3)		
KO2	Uses kitchen tools and equipment correctly to produce consistently high-quality dishes according to specifications (S1, S2, S3)		
KO3	Work area is clean and organised (S1, S2, S3)		

Nutrition			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
N1	Produces dishes to suit individuals' specific dietary, religious and allergenic needs as required (S4)		

Legal and governance			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
LG1	All regulations, legislation and procedural requirements are complied with, and all required documentation is completed (S5, S6)		

People			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
P1	Communicates with colleagues, managers, and customers to promote a positive image of self and the organisation (S7, S8, S9)		
P2	Leads by example, working respectfully to support team members and ensures customer expectations are met (S7, S8, S9)		

Business/commercial			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
BC1	Uses resources and technology in line with organisations' financial constraints, style, specifications, and ethos (S10, S11, S12)		
BC2	Demonstrates a professional approach upholding the vision, values, and objectives of the organisation (S10, S11, S12)		