

Think about Observation with questions Level 2 ST0589 Production Chef V1.2



On the day of this assessment you will carry out:



A 120-minute observation followed by a 30-minute questioning session (+10%)



Remote or face-to-face



In a suitable, controlled environment free from distraction



With an end-point assessor



Key point

Your end-point assessor will have reviewed any relevant organisational policies and procedures prior to your observation.



Do

- ☐ Review the criteria associated with the observation with questions - 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 3 questions and any follow-up questions that your assessor may ask



Don't

- ☐ Forget to bring your ID
- ☐ Forget to plan



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 observation with questions, you can resit the assessment



Use the table below to plan and prepare for the observation with questions.

(P) indicates pass criteria

(D) indicates distinction criteria

Assessment criteria	Key points to remember
Produce dishes	
(P) Prepare, and or cook, or regenerate 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)	
(D) Work in an organised manner to prepare and cook dishes with precision and attention to detail. (K1, K2, K3, K5, S1, S2, S3, S5)	

Assessment criteria	Key points to remember
Presentation	
(P) Produce, portion and present food to business standards. (K11, S9)	
(D) Use precise production methods to consistently achieve optimum presentation and accurate portioning within business standards. (K11, S9)	
Teamwork and communication	
(P) Communicate professionally, meeting the needs and expectations of internal colleagues and customers. (K8, S7)	
(P) Observe professional standards and attitude, including behaviour, appearance and timekeeping, to meet business expectations. (K13, B3)	

Assessment criteria	Key points to remember
(P) Work as part of a team to support service delivery. (K10, S8)	
Equipment	
(P) Select and use knives and boards appropriate to the tasks and according to standard operating procedures. (K20, S17)	
(P) Use manual and electrical food preparation and cooking tools, equipment, machinery and technology correctly, safely and efficiently. (K29, S24)	
(D) Make efficient use of tools and resources to create precise results. (K29, S24)	

Assessment criteria	Key points to remember
<p>(D) Select and use knives with skill and accuracy to maximise production efficiency. (K20, S17)</p>	
Food safety	
<p>(P) Monitor and record food temperatures and manage allergens during preparation, cooking, holding and service, in line with food safety legislation and company standards. (K21, S18)</p>	
<p>(P) Prioritise hygiene and safety when maintaining a safe, clean working environment, meeting business requirements. (K22, S19, B1)</p>	

Assessment criteria	Key points to remember
<p>(P) Comply with health and safety legislation, regulations, guidelines and procedures, identifying how you have complied with stress management guidelines where appropriate. (K26, S21)</p>	
<p>(D) Work 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)</p>	