

Think about
Level 2 Commis Chef AP04
Professional discussion
underpinned by a portfolio
of evidence



On the day of this assessment you will carry out:



A 60-minute (+10%) professional discussion



Remote or face-to-face



Under exam conditions



With an end-point assessor and your line manager
(optional)



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 questions relating to any of the preparation or cooking methods and techniques listed in the standard
- Refer to your portfolio to provide supporting evidence for your answers to questions



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 12 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

Assessment criteria	Key points to remember
(P) Describes the preparation methods for the type of food product.	

(P) Describes the cooking methods for the type of food product.

(P) Describes the safe use of technology when preparing dishes, according to organisational procedures/ guidelines.

(D) Justifies the preparation and use of specific equipment and cooking methods for specific food products

(P) Outlines areas or sources of risk in the kitchen environment, how they have actioned those risks and the potential consequences they may cause.

(D) Explains different actions to take to control or prevent risk in the kitchen environment.

(P) Outlines factors influencing the foods offered by the business and demonstrates how they have contributed to reviewing and refreshing menus.

(P) Describes how their own and team performance influences the timely production of quality dishes and menu items.

(P) Explains how they choose communication methods to communicate with colleagues and support team members.

(P) Explains how their level of enthusiasm and commitment to personal training and development activities have helped with their performance within their role.

(D) Explains how their own individual/team performance influences the timely production of quality dishes and menu items.

(P) Outlines the expectations of their role in terms of professional behaviours and how this fits into the organisational culture

(P) Establishes an approach to work tasks which follows the guidelines as set out by the behavioural/ethical code of conduct for the sector/organisation

(P) Establishes an approach to problem solving and shares these with individuals and or teams within the organisation.