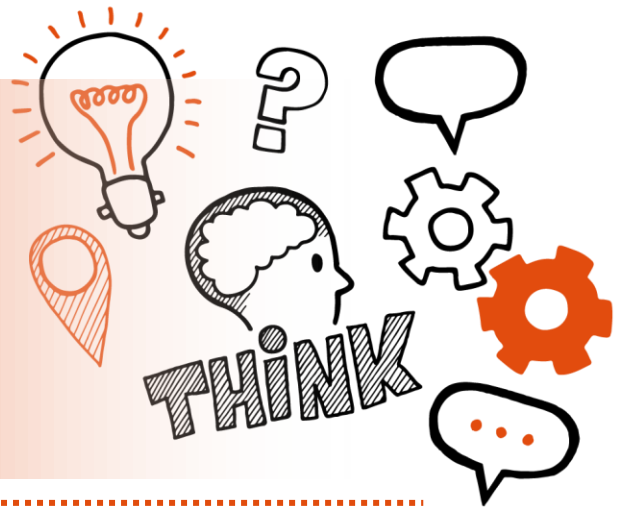


Think about

Interview underpinned by
portfolio

Level 2 ST0228 Commis Chef
v1.4



On the day of this assessment you will carry out:



A 60-minute interview underpinned by portfolio



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 portfolio - 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 professional discussion



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 portfolio, you can resit the assessment





Use the table below to plan and prepare for the interview underpinned by portfolio

(P) indicates pass criteria

(D) indicates distinction criteria

Assessment criteria	Key points to remember
Prepare cook and finish dishes	
(P) Describe appropriate preparation, cooking and finishing methods (K4, K5, K6, K7, K8, K9, K10, K11, K12, K13, K14, K15, K19, S6, S7, S8, S9, S10, S11, S12, S13, S14, S15, S16, S17, S21)	
(D) Explain preparation, cooking and finishing choices made to achieve the best outcome (K4, K5, K6, K7, K8, K9, K10, K11, K12, K13, K14, K15, K19, S6, S7, S8, S9, S10, S11, S12, S13, S14, S15, S16, S17, S21)	



Cooking with alternative ingredients

(P) Describe appropriate preparation and cooking methods when using alternative ingredients to make dishes plant based or gluten free (K16, S18)

Errors and issues

(P) Explain how to identify and resolve a common production error (K24, S25)

(P) Describe how you have helped resolve feedback, or a complaint, or an issue (K25, S26)



(D) Evaluate your input in assisting with the resolution of feedback, complaints, or issues. (K25, S26)

Self management and professional development

(P) Describe how you follow professional standards and maintain a professional attitude, using feedback to improve own performance (K37, S37, B5)

(P) Describe how you ask for help with daily tasks and employ techniques to support your own and others' mental health and wellbeing at work (K33, S34)



(D) Evaluate how you have used feedback to improve your performance over time (K37, S37)

Teamwork and communication

(P) Outline the professional communication principles you use with internal colleagues and stakeholders (K34, S35)

(P) Describe how you collaborate with colleagues to support service delivery (K35, S36, B4)



(D) Justify your choice of communication style or method when dealing with colleagues, line managers, stakeholders and customers (K34, S35)

(D) Evaluate how you have worked with colleagues to support the delivery of service in line with organisational standards (K35, S36)

Equity, diversity, and inclusion

(P) Describe how you have advocated for equality and respect, working positively with colleagues, managers, and stakeholders, to meet the expectations of equity, diversity, and inclusion legislation or organisational policies (K32, S33, B1)



Stock control

(P) Describe methods to manage food safety and allergens, including monitoring and recording food temperatures, on delivery and in storage. (K31, S32)

(P) Apply stock control methods and processes taking environmental sustainability into account. (K30, S31)

(D) Explain the relationship between stock control, storage and rotation, and environmental sustainability. (K30, S31)

V1.0

