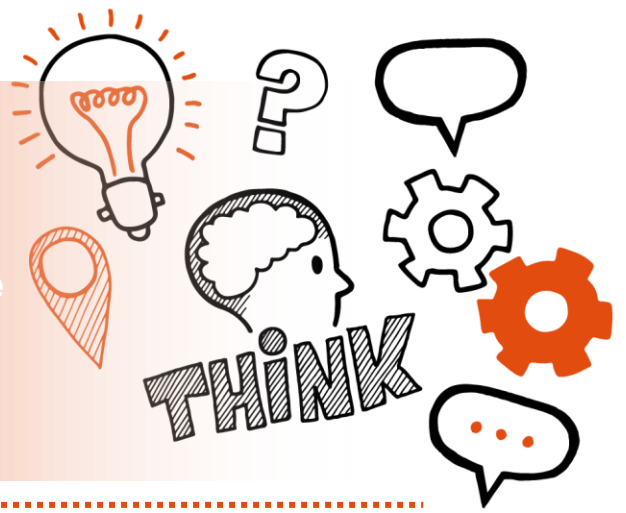


Think about

Professional discussion  
underpinned by portfolio of evidence

Level 2 ST0228 Commis Chef V1.2  
AP04



On the day of this assessment you will carry out:



A 60-minute (+10%) professional discussion



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 professional discussion underpinned by a portfolio of evidence - 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 12 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 of evidence to refer to during the professional discussion
- Forget to tell 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 professional discussion underpinned by a portfolio of evidence, you can resit the assessment



## Use the table below to plan and prepare for the professional discussion underpinned by a portfolio of evidence

**(P)** indicates pass criteria

**(D)** indicates distinction criteria

Assessment criteria	Key points to remember
<b>Preparation and cooking methods by food group</b>	
<b>(P)</b> Describe the preparation methods for the type of food product. (K10, K13, K16, K17, K18, K19, K21, K22, K23)	
<b>(P)</b> Describe the cooking methods for the type of food product. (K24, K25, K26, K27, K28, K29)	



**(P)** Describe the safe use of technology when preparing dishes, according to organisational procedures/guidelines. (S2)

**(D)** Justify the preparation and use of specific equipment and cooking methods for specific food products (K10, K13, K16, K17, K18, K19, K21, K22, K23, K24, K25, K26, K27, K28, K29, S2)

### **Safety**

**(P)** Outline areas or sources of risk in the kitchen environment, how you have actioned those risks and the potential consequences they may cause. (K41)



**(D)** Explain different actions to take to control or prevent risk in the kitchen environment. (K41)

**Professional behaviour and organisational culture**

**(P)** Outline factors influencing the foods offered by the business and demonstrate how you have contributed to reviewing and refreshing menus. (K1, S1)

**(P)** Describe how your own and team performance influences the timely production of quality dishes and menu items. (K34, S12)



**(P)** Explain how you chose communication methods to communicate with colleagues and support team members. (K35, S13)

**(P)** Explain how your level of enthusiasm and commitment to personal training and development activities have helped with your performance within your role. (K36, S14, B1)

**(P)** Outline the expectations of your role in terms of professional behaviours and how this fits into the organisational culture (K37)



<p><b>(P)</b> Establish an approach to work tasks which follows the guidelines as set out by the behavioural/ethical code of conduct for the sector/organisation (B5)</p>	
<p><b>(P)</b> Establish an approach to problem solving and share these with individuals and or teams within the organisation. (S15, B6)</p>	
<p><b>(D)</b> Explain how your own individual/team performance influences the timely production of quality dishes and menu items. (K34, S12, S15)</p>	

V2

