

Think about Professional Discussion Level 3 Senior Production Chef V1.4



On the day of this assessment you will carry out:



A 60-minute professional discussion



Remote or face-to-face



Under exam conditions



With an end-point assessor



Key point

You will be required to answer a minimum of 10 questions relating to the professional discussion criteria.



Do

- Review the criteria associated with the professional discussion – this can be found in the EPA kit and in the planner at the end of this document
- Ensure a quiet room is available and that there are no interruptions or distractions
- Be prepared to answer questions that demonstrate your competence and focus on the required areas.
- Reflect on your on-programme learning and experience



Don't

- Forget to plan
- Forget to tell your colleagues that you are being assessed
- Forget to bring your ID



Next steps

- Results can take up to 7 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

Standard area	Key points to remember
(P) Shows awareness of the benefits of food production technology and can relate this to products, services and processes in own kitchen.	
(P) Highlights areas of risk offering solutions to challenges to ensure the health and safety of people and the organisation.	



(D) Proposes measures to support due diligence of kitchen legislation.

(P) Correctly identifies professional values that contribute to building and developing high-performing teams.

(P) Describes how they have developed good working relationships within own team and across the business to support objectives and celebrate success.

(P) Shows how development needs for team and self have been achieved and the support given to individuals and team.

(D) Shows evidence of pro-active leadership, anticipating outcomes and offering solutions to challenges.

(D) Analyses methods used to develop a positive team-working environment, applying actions supporting the team, organisation and stakeholders.

(P) Correctly identifies the organisation's vision, values and brand standards and can relate them to food production.

(P) Explains the importance of upholding organisational standards and keeping up with product ranges, promotions and current trends.

(P) Identifies customer profiles and main competitors and how these affect food production, market position and the growth strategy of the organisation.

(P) Can explain efficient operating methods to deliver profit margins, reduce wastage and support the financial performance of the business and how to implement them.

(P) Demonstrates the use of forecasting, targets and methods of monitoring costs.

(P) Explains activities which actively market the business and support competitiveness.

(P) Relates the sharing of information regarding product range, brand development, promotions and current trends to the team.

(D) Can confidently appraise team and business performance to support business objectives.

Criteria

(D) Can generate data to justify profit margins, wastage reduction and cost savings.

Key points to remember