

Highfield Level 2 End-Point Assessment for ST0228 Commis Chef

Mock Assessment Materials

Professional Discussion underpinned by Portfolio of Evidence

Preparation and cooking methods by food group			
Knowledge			
Ref	Assessment Criteria	Attempted, not achieved	Achieved
Pass			
PD1	Describes the preparation methods for the type of food product		
PD2	Describes the cooking methods for the type of food product		
PD3	Describes the safe use of technology when preparing dishes, according to organisational procedures/guidelines		
Distinction			
PD4	<i>Justifies the preparation and use of specific equipment and cooking methods for specific food products</i>		
Safety			
Pass			
PD5	Outlines areas or sources of risk in the kitchen environment, how they have actioned those risks and the potential consequences they may cause		
Distinction			
PD6	<i>Explains different actions to take taken to control or prevent risk in the kitchen environment</i>		

Professional behaviour and organisational culture			
Pass			
PD7	Outlines factors influencing the foods offered by the business and demonstrates how they have contributed to reviewing and refreshing menus		
PD8	Describes how their own and team performance influences the timely production of quality dishes and menu items		
PD9	Explains how they choose communication methods to communicate with colleagues and support team members		
PD10	Explains how their level of enthusiasm and commitment to personal training and development activities have helped with their performance within their role		
PD11	Outlines the expectations of their role in terms of professional behaviours and how these fit into the organisational culture		
PD12	Establishes an approach to work tasks which follows the guidelines as set out by the behavioural/ethical code of conduct for the sector/organisation'		
PD13	Establishes an approach to problem solving and shares these with individuals and or teams within the organisation		
Distinction			
PD14	<i>Explains how their own individual/team performance influences the timely production of quality dishes and menu items</i>		