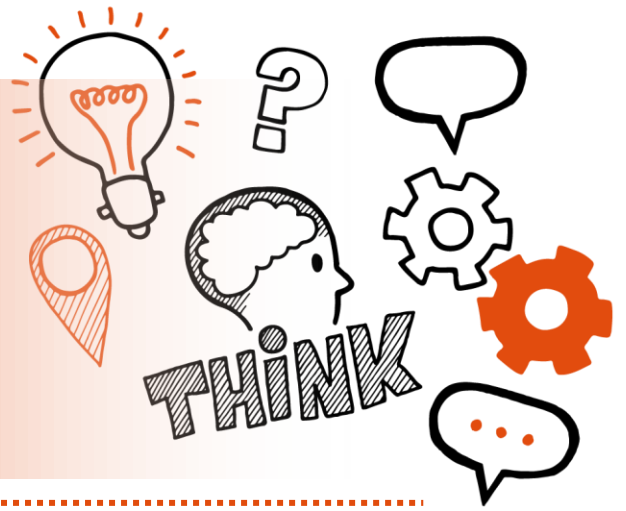


## Think about Professional discussion

Level 2 ST0228 Commis Chef V1.1  
AP01



**On the day of this assessment you will carry out:**



**A 40-minute professional discussion**



**Remote or face-to-face**



**In a suitable, controlled environment free from distraction**



**With an end-point assessor and your employer, who can support but not lead you and confirm information**



### **Key point**

**You will be informed of the requirements of the discussion at least 5 days in advance and may bring additional materials to assist you to demonstrate your competence.**



## 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
- 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 any questions that your assessor may ask



## Don't

- Forget to bring your ID
- Forget to plan
- Forget to bring your recipe log and any other additional materials to demonstrate your competence



## 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, 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
<b>Culinary</b>	
<b>(P)</b> The importance of following manufacturer's instructions and in accordance with health and safety regulations	
<b>(P)</b> Use technology appropriately and as required by the establishment in respect of cooking stated menu items	
<b>(P)</b> Work safely, efficiently and confidently when using technology	



<b>(P)</b> Identify correct knives and equipment for preparation, cooking and finishing of dishes and menu items	
<b>(P)</b> Know the correct settings and use of equipment when preparing, cooking and finishing dishes and menu items	
<b>(P)</b> Work to menus in line with business requirements and advise on availability and popularity of menu items and cooking to establishment standards – adhering to any nutritional requirements	
<b>(P)</b> Adhere to company specifications/brands when preparing/cooking dishes	



<b>(P)</b> Contribute to the development of menu items and follow a structured development plan	
<b>(P)</b> Work with mentor to make recommendations for a dish/try out new ideas/skills	
<b>(P)</b> Reflect on ingredients, dishes, seasons, look at menu and performance, make recommendations	
<b>(P)</b> Utilise the correct cuts and preparation methods to produce high quality, technically sound dishes	



<b>(P)</b> Complete preparation and cooking tasks to a high standard, deliver on time and present as described in the recipe specification	
<b>(P)</b> Consistently use the correct volume and quality of commodities in each dish, maintaining attention to detail	
<b>(P)</b> Know brand standards and basic food costs in relation to quality of produce	
<b>(P)</b> Check, report and carry out stock checks and demonstrate stock rotation and recording of activities on appropriate documentation	



<b>(P)</b> Communicate to appropriate personnel about stock levels and shortages	
<b>(P)</b> Respond to feedback from line manager and any customer feedback including complaints	
<b>(P)</b> Undertake professional development as requested or self managed	
<b>(P)</b> Identify when tasks are not going to plan and the confidence to request support when needed	



<b>(D)</b> Look for opportunities to influence improvements in culinary performance in line with new trends and developments	
<b>(D)</b> Take appropriate opportunities to experiment with new techniques / food items / methods and dishes	
<b>(D)</b> Evaluate dishes to seek improvement/modernisation	
<b>(D)</b> Demonstrate a passion for preparing, cooking and serving creative, technically sound dishes	





(D) Evaluate own performance and take development opportunities to improve in food preparation, cooking and service to the 'pass'	
(D) Proactively keep up to date with industry developments, food trends and business objectives	
<b>Food Safety</b>	
(P) Identify and analyse potential hazards of cross-contamination	
(P) Control deliveries, storage, stock rotation and supplier specifications to protect against allergen and intolerant contamination	



<p><b>(P)</b> Store food so that cross contamination is prevented, e.g. keep raw and cooked foods separate</p>	
<p><b>(P)</b> A responsible approach to allergen control</p>	
<p><b>(P)</b> Adhere to organisation's procedures for items that may cause allergic reactions</p>	
<p><b>(P)</b> Understand and interpret labels, recording the presence of allergens and intolerants</p>	



<b>(P)</b> Provision of accurate information to customers	
<b>(P)</b> Use safe food handling practices and procedures for preparing, and serving both “specific allergen” free and “intolerant” free food	
<b>(P)</b> Check that food is undamaged, is at the appropriate temperature and within its ‘use- by date’ on delivery	
<b>(P)</b> Prepare food for storage and storage within correct timescales and conditions	



<b>(P)</b> Separation and correct storage of ready-to-eat foods and common allergenic foods such as nuts (e.g. sealed containers)	
<b>(P)</b> Follow stock rotation procedures	
<b>(P)</b> Safe disposal of food that is beyond its 'use-by date'	
<b>(P)</b> Clean and maintain storage areas, including assurance of the correct temperature for the type of food	



## People

**(P)** Effective communication methods and how to communicate with colleagues and team members

**(P)** Team work- as seen by working well with colleagues

**(P)** Effective team work and support by evidencing from peer feedback and questioning that preparation and service timelines are met on a consistent basis

**(P)** Basic team roles and state own job role requirements and the job role requirements of others and how adhering to role responsibilities and targets impacts on the team and work productivity in a positive way



<p><b>(P)</b> The relationship with other departments and the requirement to communicate across departments</p>	
<p><b>(P)</b> Levels of communication with other departments- and what you need to know about the work of the other departments in order to deliver a good service to the customer/service user</p>	
<p><b>(P)</b> Specific examples where you have developed/augmented good working relationships- what did you do? Why did you do that? What was the outcome? How would you approach that situation in the future if there wasn't a positive outcome</p>	
<p><b>(P)</b> Listen to and respect other peoples' point of view and respond politely</p>	



<b>(P)</b> What training is and the importance of personal development in terms of improving knowledge and skills	
<b>(P)</b> Current levels of performance and identify areas of development and what you require to address skills and knowledge gaps	
<b>(P)</b> Potential challenges pinch points in the working environment and how you can overcome such challenges	
<b>(P)</b> How own working practices and that of team impact on food production and service and the customer experience	



<b>(D)</b> Act as a role model to other team members, providing support and guidance when required	
<b>(D)</b> Encourage and facilitate good team and working relationships	
<b>(D)</b> Demonstrates a high level of consideration for people's opinions	
<b>(D)</b> Take responsibility for identifying possible development opportunities for self and team members	





(D) Evaluates own skills and performance, seek feedback from others and proactively engage with performance reviews and development planning	
<b>Business</b>	
(P) Note what contingency planning in place where certain ingredients are not available what are suitable alternatives and substitutes	
(P) Manage waste	
(P) Undertake any recycling and correct disposal of waste	



<b>(P)</b> Know targets expected to meet in terms of portion control and wastage	
<b>(P)</b> Work to achieve gross profit % targets and know the impact of not meeting the gross profit targets	
<b>(P)</b> Where risks have been identified-report as per standard requirements meeting legal requirements	
<b>(D)</b> Approach tasks / solve problems with a methodical, considered approach taking into account potential consequences of own actions	



<p><b>(D)</b> Set an example to team members on efficient ways of working to organisational standards</p>	
<p><b>(D)</b> Consider factors that may affect performance and respond effectively in line with the job role</p>	
<p><b>(D)</b> Have a working knowledge of costs in the kitchen environment and why their control is important to meet team and organisational needs</p>	

V2

