

# Highfield Level 2 End-Point Assessment for ST0228 Commis Chef

## Mock Assessment Materials

### Professional discussion

Culinary			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
CU83	Identify correct knives and equipment for the preparation, cooking and finishing of dishes and menu items as identified in Annex B		
CU84	Correct settings and use of equipment when preparing, cooking and finishing dishes and menu items		
CU85	Adhere to company specifications/brands when preparing and cooking dishes		
CU86	Consistently use the correct volume and quality of commodities in each dish, maintaining attention to detail		
CU87	Utilise the correct cuts and preparation methods to produce high quality, technically sound dishes		
CU88	Complete preparation and cooking tasks to a high standard, delivered on time and presented as described within the recipe specification		
CU89	Demonstrate working to menus in line with business requirements and advising of issues in terms of menu item availabilities and popularity of menu items and cooking to establishment standards- adhering to any nutritional requirements		
CU90	Use technology in own kitchen as per manufacturers' instructions and in accordance with health and safety regulations		
CU91	Use technology appropriately and as required by the establishment in respect of cooking stated menu items		
CU92	Work safely, efficiently and confidently in use of technology		
CU93	Understand brand standards and basic food costs in relation to quality of produce		
CU94	Respond to feedback from line manager and any customer feedback provided, including complaints		

<b>CU95</b>	Undertake professional development as requested or self-managed		
<b>CU96</b>	Check, report and carry out stock checks, demonstrating stock rotation and recording of activities on appropriate documentation		
<b>CU97</b>	Communicate to appropriate personnel of stock levels and shortages		
<b>CU98</b>	Identify when tasks are not going to plan and have the confidence to request support when needed		
<b>CU99</b>	Contribute to the development of menu items, and follow a structured development plan		
<b>CU100</b>	Work with a mentor to make recommendations for a dish/try out new ideas/skills		
<b>CU101</b>	Reflect on ingredients, dishes and seasons, looking at menu and performance and making recommendations		
<b>Ref</b>	<b>Assessment criteria (Distinction)</b>	<b>Criteria met</b>	<b>Criteria not met</b>
<b>CU102</b>	<i>Evaluate own performance and take development opportunities to improve in food preparation, cooking and service</i>		
<b>CU103</b>	<i>Evaluate dishes to seek improvement/modernisation</i>		
<b>CU104</b>	<i>Proactively keep up to date with industry developments, food trends and business objectives through trade publications, social media platforms, colleagues and peers</i>		
<b>CU105</b>	<i>Looking for opportunities to influence improvements in culinary performance</i>		
<b>CU106</b>	<i>Demonstrate a passion for cooking by preparing, cooking and serving creative, technically sound dishes</i>		
<b>CU107</b>	<i>Take appropriate opportunities to experiment with new techniques/food items/methods and dishes</i>		

Food Safety			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
FS48	Understand and interpret labels, recording the presence of allergens and intolerants		
FS49	Identify and analyse potential hazards of cross-contamination		
FS50	Provide accurate information to customers		
FS51	Control deliveries, storage, stock rotation and supplier specifications to protect against allergen and intolerant contamination		
FS52	Approach allergen control responsibly		
FS53	Maintain up-to-date records and instructions		
FS54	Use safe food handling practices and procedures for preparing and serving both “specific allergen” free and “intolerant” free food		
FS55	Adhere to organisation’s procedures for items that may cause allergic reactions		
FS56	Check that food is undamaged, is at the appropriate temperature and within its ‘use-by date’ on delivery		
FS57	Prepare food for storage and store within correct timescales and conditions		
FS58	Clean and maintain storage areas, including assurance of the correct temperature for the type of food		
FS59	Store food so that cross-contamination is prevented		
FS60	Separate and correctly store ready-to-eat foods and common allergenic foods such as nuts (e.g. sealed containers)		
FS61	Follow stock rotation procedures		
FS62	Safely dispose of food that is beyond its ‘use-by date’		

People			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
PP19	Listen to and respect other peoples' point of view and respond politely		
PP20	How own working practices and that of team impact on food production and service and the customer experience		
PP21	Effective communication methods and how to communicate with colleagues and team members		
PP22	Team work- as seen by working well with colleagues		
PP23	What training is and the importance of personal development in terms of improving knowledge and skills		
PP24	Current levels of performance, identifying areas of development and what they require to address skills and knowledge gaps		
PP25	Effective team work and support by evidencing from peer feedback and questioning that preparation and service timelines are met on a consistent basis		
PP26	Basic team roles and state own job role requirements, the job role requirements of others and how adhering to role responsibilities and targets impact on the team and work productivity in a positive way		
PP27	The relationship with other departments and the requirement to communicate across departments		
PP28	Levels of communication with other departments, and what they need to know about the work of the other departments in order to deliver a good service to the customer/service user		
PP29	Specific examples where they have developed/augmented good working relationships		
PP30	Potential challenges pinch points in the working environment and how they can overcome such challenges		
Ref	Assessment criteria (Distinction)	Criteria met	Criteria not met
PP31	<i>Encourage and facilitate good team and working relationships</i>		
PP32	<i>Demonstrate a high level of consideration for other people's opinions</i>		
PP33	<i>Act as a role model to other team members, providing support and guidance when required</i>		
PP34	<i>Taking responsibility for identifying possible development opportunities for self and team members</i>		

<b>PP35</b>	<i>Evaluating own skills and performance, seeking feedback from others and proactively engaging with performance reviews and development planning</i>		
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<b>Business</b>			
<b>Ref</b>	<b>Assessment criteria (Pass)</b>	<b>Criteria met</b>	<b>Criteria not met</b>
<b>BN19</b>	What targets they are expected to meet in terms of portion control and wastage		
<b>BN20</b>	Work site GP% targets and what the impact is of not meeting GP		
<b>BN21</b>	Waste management		
<b>BN22</b>	Undertake any recycling and correct disposal of waste		
<b>BN23</b>	Note what contingency planning is in place where certain ingredients are not available, and what the suitable alternatives and substitutes are		
<b>BN24</b>	Where risks have been identified, report as per standard requirements, meeting legal requirements		
<b>Ref</b>	<b>Assessment criteria (Distinction)</b>	<b>Criteria met</b>	<b>Criteria not met</b>
<b>BN25</b>	<i>Considering factors that may affect performance and responding effectively in line with the job role</i>		
<b>BN26</b>	<i>Setting an example to team members on efficient ways of working to organisational standards</i>		
<b>BN27</b>	<i>Having a working knowledge of costs in the kitchen environment and why their control is important to meet team and organisational needs</i>		
<b>BN28</b>	<i>Approaching tasks/solving problems with a methodical, considered approach, taking into account potential consequences of own actions</i>		