

Think about

Level 3 Chef ST0227 De Partie

AP05

Observation with questions



On the day of this assessment you will carry out:



A 3-hour observation plus a 30-minute question session (+10%)



Face-to-face



In your natural working environment



With an end-point assessor



Key point

Your end-point assessor will stop the observation if you demonstrate any unsafe practices or breaches of policies and procedures.



Do

- ☐ Review the criteria associated with the observation – this can be found in the EPA kit and in the table at the end of this document
- ☐ Be prepared to be observed carrying out naturally occurring activities in your workplace
- ☐ Ensure that you cover the following activities during the observation:
 - ☐ safe and hygienic practises in the selection, preparation, cooking, presentation and storage of food
 - ☐ communication techniques in the supervision of the production of quality food products to the specifications required and on time
 - ☐ advanced food preparation and cooking techniques or a variety of basic methods combined in a complex manner
 - ☐ applying standard procedures to maximise yield and minimise food waste when producing dishes
- ☐ Be prepared to answer a minimum of 8 questions and any follow-up questions to clarify your answers



Don't

- ☐ Forget to plan
- ☐ Forget to bring your ID
- ☐ Forget to maximise every opportunity to demonstrate competency in your role



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 observation with questions, you can resit the assessment.



Use the table below to plan and prepare for the observation with questions

(P) indicates pass criteria

(D) indicates distinction criteria

Standard area	Key points to remember
(P) Produces advanced menu items and dishes to standard ensuring quality is maintained and wastage of ingredients and other resources are minimised (K24, S3, S4, S13)	
(P) Prioritise tasks, remaining calm and directing others to deliver the required outcomes (S5, B4)	

Standard area	Key points to remember
(D) Justifies the preparation and cooking techniques to produce the complex dishes and menu items in line with business requirements (S3)	
(P) Demonstrates the use of technology when preparing, cooking, and presenting advanced menu items and dishes (S2)	
(D) Evaluates their use of technology to produce dishes following business procedures and guidelines (S2)	

Standard area	Key points to remember
<p>(P) Demonstrates food safety practices in the production and storage of advanced menu items and dishes (S6, S7)</p>	
<p>(D) Identifies potential risks in the storage, preparation, cooking and presentation of food for consumers (S7)</p>	
<p>(P) Demonstrates coaching and motivating techniques when briefing the team to deliver dishes/menu items on time to a prescribed standard for consumers (K28, S8, B2)</p>	

Standard area	Key points to remember
<p>(P) Communicates with customers and co-workers ensuring their chosen methods of communication achieve the desired result and reflect a customer centric (S10)</p>	
<p>(D) Justifies the methods of communication used and explain why they have been more effective in achieving the desired result (S10)</p>	

