

Think about Level 2 Commis Chef AP04 Practical assessment with questions



On the day of this assessment you will carry out:



A 180-minute (+10%) practical assessment



Face-to-face



In a suitable assessment environment



With an end-point assessor



Key point

You will be provided with information on the tasks you must complete and their timescales before the start of the practical assessment.



Do

- Review the criteria associated with the practical assessment with questions – this can be found in the EPA kit and in the table at the end of this document
- Be prepared to be observed undertaking a set task or a series of set tasks in a simulated environment
- Ensure that you cover the following activities during the practical assessment:
 - 3 food preparation methods, 3 cooking methods and 3 finishing methods
 - 2 dishes (either starter and main or main and dessert) created from the food prepared, cooked and finished
 - dishes that meet 1 specific requirement from the following:
 - food intolerances, allergens (may include coeliac, 14 allergens)
 - religious and cultural requirements (may include Jewish, Muslim)
 - dietary (may include vegetarian, vegan)
 - nutritional (may include children, older people, pregnant women, person recuperating from an illness)

- safe and hygienic systems and practices
 - dishes chosen and prepared that meet the criteria set by the assessor and the recipe specification provided by the employer
- Be prepared to answer a minimum of 6 questions and any follow-up questions during the practical assessment



Don't

- Forget to plan
- Forget to bring your ID
- Forget to maximise every opportunity to demonstrate your knowledge, skills and behaviours



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 practical assessment with questions, you can resit the assessment.



Use the table below to plan and prepare for the practical assessment

(P) indicates pass criteria

(D) indicates distinction criteria

| Standard area | Key points to remember |
|--|------------------------|
| Safety | |
| (P) Demonstrates stock/equipment checking for expiry dates and/or availability, and maintains work/storage areas according to organisational food safety policies and procedures. | |

(P) Demonstrates knife skills and the use of specialist equipment to produce and store food products that are safe for the consumer.

(P) Applies prescribed safe systems of work, identifies/ reports risks and maintains their kitchen environment and documentation according to the food safety policies and procedures set out by the organisation.

(D) Demonstrates the use of technology when preparing, cooking, and presenting advanced menu items and dishes.

(D) Justifies their choice of knife and/or specialist equipment for a preparation, cooking and/or finishing a task

Specifications, standards and quality

(D) Describes the need to follow safe systems of work when preparing, cooking, and finishing food for consumption.

(P) Identifies and measures the correct ingredients and portion sizes for each dish/recipe/specification and applies the appropriate finishing methods.

(P) Prioritises tasks to produce dishes which reflect the given specification/recipe, and which meet quality control standards and are finished within a specified time.

(P) Demonstrates craft and basic cooking techniques for dishes in line with specifications and applies appropriate selection and preparation methods when fresh produce is required.

(P) Manages resources to meet the given specifications for preparation, cooking and finishing and minimises waste at each stage.

(P) Demonstrates the production of dishes which reflect the values and culture of the organisation.

(D) Describes how their dishes meet quality control standards.

(D) Reviews their presentation of dishes with that described in the recipe specification.

(D) Suggests alternative methods to manage/reduce waste when producing dishes for consumption.