

Highfield Level 3 End-Point Assessment for ST0232 Senior Production Chef

Mock Assessment Materials

Professional discussion

Kitchen operations			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
KO 1.2	Shows awareness of the benefits of food production technology and can relate this to products, services and processes in own kitchen		

Legal and governance			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
LG 3.2	Highlights areas of risk offering solutions to challenges to ensure the health and safety of people and the organisation		
Ref	Assessment criteria (Distinction)	Criteria met	Criteria not met
LG 3.3	Proposes measures to support due diligence of kitchen legislation		

People			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
PP 4.3	Correctly identifies professional values that contribute to building and developing high-performing teams		
PP 4.4	Describes how they have developed good working relationships within own team and across the business to support objectives and celebrate success		
PP 4.5	Shows how development needs for team and self have been achieved and the support given to individuals and team		
Ref	Assessment criteria (Distinction)	Criteria met	Criteria not met
PP 4.6	Shows evidence of pro-active leadership, anticipating outcomes and offering solutions to challenges		
PP 4.7	Analyses methods used to develop a positive team-working environment, applying actions supporting the team, organisation and stakeholders		

Business/ commercial			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
BC 5.3	Correctly identifies the organisation's vision, values and brand standards and can relate them to the food production		
BC 5.4	Explains the importance of upholding organisational standards and keeping up with product ranges, promotions and current trends		
BC 5.5	Identifies customer profiles and main competitors and how these affect food production, market position and the growth strategy of the organisation		
BC 5.6	Can explain efficient operating methods to deliver profit margins, reduce wastage and support the financial performance of the business and how to implement them		
BC 5.7	Demonstrates the use of forecasting, targets and methods of monitoring costs		
BC 5.8	Explains activities which actively market the business and support competitiveness		
BC 5.9	Relates the sharing of information regarding product range, brand development, promotions and current trends to the team		
Ref	Assessment criteria (Distinction)	Criteria met	Criteria not met
BC 5.10	Can confidently appraise team and business performance to support business objectives		
BC 5.11	Can generate data to justify profit margins, wastage reduction and cost savings		