

Highfield Level 3 End-Point Assessment for ST0227 The Chef de Partie Standard

Apprentice Details

Name	
Employer	
Training Provider	

Portfolio of evidence

It is a requirement of this assessment plan that a portfolio of evidence is submitted at Gateway to support the professional discussion. Please see EPA-kit for more information on the requirements for the portfolio of evidence.

Please indicate below which piece of evidence is mapped to each KSB covered in the professional discussion. Please use the same reference as the file name to ensure the correct piece of evidence can be located.

KSB	Evidence reference	Evidence location
K1 How industry and food trends, customer preferences, seasonality, provenance and global environmental factors influence the development of dishes and menus (IFT1, IFT3)		
K4 Advanced preparation methods or a variety of basic methods combined in a complex manner for meat, poultry, game and offal dishes and menu items for example, hanging, skinning, plucking, checking for and removing shot boning, stuffing, filling, tying, trussing, trimming, rolling, tenderising, chining, larding, barding, portioning, seasoning, marinating, ballantine, galantine, smoking (hot and cold) (CPC1, CPC2)		
K5 Advanced preparation methods or a variety of basic methods combined in a complex manner for fish dishes and menu items (including white fish round and flat, oily fish, exotic fish categories) and shellfish dishes and menu items including gutting, cleaning, descaling, skinning, trimming, filleting, removing bones, shelling, cutting, marinating, coating (CPC1, CPC2)		

<p>K6 Advanced preparation methods, or a variety of basic methods combined in a complex manner, for vegetable dishes and menu items (including roots, bulbs, flower heads, fungi, seeds and pods, tubers, leaves, stems, vegetable fruit categories) dishes and menu items including washing, peeling, chopping, slicing, trimming, grating, turning, combining further ingredients (CPC1, CPC2)</p>		
<p>K7 Advanced preparation methods, or a variety of basic methods combined in a complex manner, for vegetable protein (for example, soya, Quorn, seitan, tofu) dishes and menu items including rehydrating, chopping, slicing, trimming, grating, combining further ingredients (CPC1, CPC2)</p>		
<p>K8 Advanced preparation methods for sauces, or a variety of basic methods combined in a complex manner, (for example, compound butter, beurre manié, cold roux, emulsified, cream thickened, white/brown sauce derivatives, reduced) including weighing, measuring, chopping, roux, skimming, passing, straining, blending, whisking, clarifying, reducing, chilling, addition of a liaison, puréeing (CPC1, CPC2)</p>		
<p>K9 Advanced preparation methods for soups or a variety of basic methods combined in a complex manner (for example, consommé, bisque, chowder, velouté, cold) including weighing, measuring, chopping, roux, skimming, passing, straining, blending, whisking, clarifying, reducing, chilling, addition of a liaison, puréeing (CPC1, CPC2)</p>		
<p>K10 Advanced preparation methods for dough and batter products (including laminated and fermented), or a variety of basic methods combined in a complex manner, including weighing, measuring, sieving, mixing, kneading, proving, knocking back, shaping, laminating, folding (CPC1, CPC2)</p>		
<p>K11 Advanced preparation methods for paste products, or a variety of basic methods combined in a complex manner, (including short, sweet, suet, choux, puff, flaky, sable, hot water, convenience) including weighing, measuring, sifting, rubbing in, kneading, creaming, resting, aerating, conditioning/chilling, piping, laminating, rolling, folding, lining, moulding, trimming (CPC1, CPC2)</p>		
<p>K12 Advanced preparation methods for hot, cold and frozen desserts, or a variety of basic methods combined in a complex manner, (for example, ice-cream / sorbet-based, mousse, soufflés, egg-based set, bavarois, hot</p>		

sponge based, fruit based, paste-based) including, sieving, mixing, creaming, aeration, adding flavours/colours, puréeing, combining, use of moulds, combining (CPC1, CPC2)		
K13 Advanced preparation methods for biscuits, or a variety of basic methods combined in a complex manner, (for example, tuiles, sable, Viennese, Japonaise, Dutch), advanced preparation methods for cakes and sponges (for example, sugar batter, flour batter, melted method, fatless sponge, separated egg method, whole egg foams, aerated egg white method, scones) or a variety of basic methods combined in a complex manner including weighing, measuring, creaming, beating, whisking, folding, rubbing in, greasing, glazing, portioning, piping, shaping, filling, rolling, lining, spreading, smoothing, mixing, stacking, coating, slicing (CPC1, CPC2)		
K14 Advanced cooking methods for meat, poultry, game and offal dishes and menu items, or a variety of basic methods combined in a complex manner, including searing, grilling, griddling, frying (deep, shallow, sauté and stir), braising, stewing, baking, roasting, pot roasting, steaming, boiling, poaching, bain-marie, sous-vide, en papillote, spatchcock, smoking, confit, combination (CPC1, CPC2)		
K15 Advanced cooking methods for fish and shellfish dishes and menu items, or a variety of basic methods combined in a complex manner including frying (deep, sauté and shallow), grilling, poaching, baking, steaming, stewing, boiling, en papillote, sous-vide, confit, smoking, ceviche, combination (CPC1, CPC2)		
K16 Advanced cooking methods for vegetables dishes and menu items, or a variety of basic methods combined in a complex manner and vegetable protein dishes and menu items including blanching, boiling, roasting, baking, grilling, braising, frying (deep, shallow and stir), steaming, stewing, confit, sous-vide, smoking, pickling, ceviche, combination (CPC1, CPC2)		
K17 Cooking methods for advanced sauces and soups, or a variety of basic methods combined in a complex manner, including boiling, simmering, reducing, thickening, flavouring, addition of a liaison (CPC1, CPC2)		
K18 Cooking methods for advanced dough and batter products, or a variety of basic methods combined in a complex manner including baking and frying (CPC1, CPC2)		
K19 Cooking methods for advanced paste products, or a variety of basic methods combined in a complex manner,		

including baking, combination cooking (CPC1, CPC2)		
K20 Cooking method for advanced biscuits, cakes and sponges or a variety of basic methods combined in a complex manner, (for example, sugar batter, flour batter, melted method, fatless sponge, separated egg method, whole egg foams, aerated egg white method, scones) – baking (CPC1, CPC2)		
K21 Cooking methods for advanced hot, cold and frozen desserts, or a variety of basic methods combined in a complex manner, including, poaching, baking, boiling, steaming, deep frying, bain-marie, microwaving (CPC1, CPC2)		
K22 Advanced finishing methods for all food groups including resting, garnishing, adding sauce, dressing, glazing, gratinating, piping, icing, filling, decorating, dusting, dredging, decorating, moulding, de-moulding, cooling, stacking, portioning, cutting, sprinkling, lattice, quadrillage, scoring and why each method is applied (CPC1, CPC2)		
K23 How traditional, classical and modern skills and techniques, culinary science and contemporary styles affect the advanced preparation, cooking and finishing methods of the complex dishes and menu items (IFT2)		
K25 Problem-solving techniques when maintaining standards whilst working in a challenging, time bound environment (PS1, PS2)		
K29 Their role in building teams and inter-team relationships, and how to influence behaviours of team members both back and front of house (TW4)		
K32 How the business strategy, customer profile, culture and constraints influence the development of creative, profitable, and competitive menus (PB1, PB4)		
S1 Review and refresh menus and dishes in line with business requirements and influencing factors (IFT2)		
S9 Work collaboratively across the team and with colleagues in other parts of the organisation, identifying and dealing with problems constructively to drive a positive outcome (TW1, TW5)		
S11 Develop own skills and knowledge, and those of the team, through training and experiences (TW2)		
S12 Apply techniques that help improve competitiveness, business performance, revenue, profit margins and customers' experience (PB2, PB5)		
B1 Be solution focused to achieve the required outcome (TW1, TW5)		
B3 Promote efficient ways of working to the team (TW4)		

B5 Be commercially aware in approach to all aspects of work (PB3)		
B6 Advocate the importance of working safely and legally in the best interest of all people (TW3)		
B7 Commit to and reflect on own and team professional development and learning (TW2)		
B8 Promote a customer centric culture (PB1)		

Food Group	Preparation method	Evidence reference	Cooking and finishing method	Evidence reference
Meat, poultry and game dishes (2 meat, 2 poultry, 1 game)	15 (K4)		10 (K14, K22)	
Fish and shellfish dishes (2 fish, 5 shellfish)	9 (K5)		10 (K15, K22)	
Vegetable and vegetable protein dishes (6 vegetables, 3 vegetable protein)	5 preparation methods 3 other ingredients (K6, K7)		10 (K16, K22)	
Soups and sauces (4 soups, 4 sauces)	10 (across Preparation and cooking methods) (K8, K9)		10 (across Preparation and cooking methods) (K17, K22)	

Dough and batter products (3)	6 (K10)		6 (K18, K22)	
Hot cold and frozen desserts (4 cold, 2 hot)	7 (K12)		12 (K21, K22)	
Biscuits, cakes sponge and scones (3 biscuits, 6 cakes/sponges/scones)	10 (K13)		3 (K20, K22)	
Paste and patisserie products (5)	9 (K11)		6 (K19, K22)	

Apprentice Declaration

I confirm that the evidence contained in this portfolio of evidence is all my own work and any assistance given and/or sources used have been acknowledged.

Signed by apprentice (name)	Signature	Date

Employer Declaration

I confirm that the portfolio of evidence is valid and attributable to the apprentice.

Signed on behalf of employer (name)	Signature	Date