

Highfield Level 2 End-Point Assessment for ST0228 Commis Chef

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 interview. This is not assessed. Please see the 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 interview. Please use the same reference as the file name to ensure the correct piece of evidence can be located.

Core

KSB	Evidence reference	Evidence location
K4: Methods of preparing meat, offal, game, poultry, fish, and shellfish from whole; trim, de vein, portion, break down, bone, skin, fillet, shell. (PCF1, PCF2)		
K5: Methods of preparing fruit and vegetables e.g. julienne or matchsticks, mirepoix or rough cut, macédoine or large dice, Brunoise or fine dice, paysanne or neat cuts, and jardinière or batons. (PCF1, PCF2)		
K6: Methods of preparing, cooking and finishing sauces; roux based, emulsified, stock, hot and cold sweet and savoury sauces including plant based and gluten free. (PCF1, PCF2)		
K7: Methods of preparing, cooking and finishing pureed and cream soup, and stock based dishes. (PCF1, PCF2)		
K8: Methods of preparing and cooking noodles and fresh or convenience pasta. (PCF1, PCF2)		

K9: Methods of preparing and cooking pulses and grains, including long and short grain rice. (PCF1, <i>PCF2</i>)		
K10: Methods of preparing and cooking eggs or egg based dishes; batter, poached, boiled, fried, omelette, scrambled. (PCF1, <i>PCF2</i>)		
K11: Prepares, cooks and finishes leavened and unleavened dough products. (PCF1, <i>PCF2</i>)		
K12: Methods of preparing, cooking, and finishing sweet and savoury pastry products using short, sweet, and choux. (PCF1, <i>PCF2</i>)		
K13: Methods of preparing cooking and finishing scones, biscuits, sponge cakes, and non sponge cakes. (PCF1, <i>PCF2</i>)		
K14: Methods of preparing, producing, and finishing hot and cold desserts. (PCF1, <i>PCF2</i>)		
K15: Methods of stuffing, filling and pané across food types. (PCF1, <i>PCF2</i>)		
K16: Techniques for preparation and cooking when using alternative ingredients e.g. plant based, gluten free. (CAI1)		
K19: Methods of sealing, grilling, deep frying, shallow frying, stir frying, sauté, braising, stewing, baking, roasting, boiling, and poaching across food types. (PCF1, <i>PCF2</i>)		
K24: Signs of common errors in production and how to rectify. (EI1)		
K25: Principles of handling feedback and complaints and identifying and raising issues. (EI2, <i>EI3</i>)		
K30: Stock control methods and processes including storage and rotation that take environmental sustainability into account. (SC2, <i>SC3</i>)		
K31: Methods to apply food safety and allergen procedures, including monitoring and recording food temperatures, on delivery and in storage. (SC1)		
K32: Legislation and organisational policies relating to equity, diversity and inclusion in the workplace. (EDI1)		

K33: Techniques for maintaining good mental health and wellbeing, including asking for help with daily tasks. (SMPD2)		
K34: Principles of professional communication and conduct with colleagues, manager and other stakeholders. (TC1, TC3)		
K35: Principles of teamwork within and between teams and the impact on service delivery. (TC2, TC4)		
K37: Methods for using feedback to improve own performance. (SMPD1, SMPD3)		
S6: Prepares, cooks, and finishes meat, offal, game, poultry, fish, and shellfish from whole; trim, de-vein, portion, break down, bone, skin, fillet, shell. (PCF1, PCF2)		
S7: Prepares, cooks, and finishes fruit vegetables. (PCF1, PCF2)		
S8: Prepares, cooks, and finishes sauces. (PCF1, PCF2)		
S9: Prepares, cooks and finishes pureed and cream soup and stock based dishes. (PCF1, PCF2)		
S10: Prepares and cooks noodles, and fresh or convenience pasta. (PCF1, PCF2)		
S11: Prepares and cooks pulses and grains, including long and short grain rice. (PCF1, PCF2)		
S12: Prepares, cooks and finishes eggs or egg based dishes. (PCF1, PCF2)		
S13: Prepares, cooks and finishes leavened and unleavened dough products. (PCF1, PCF2)		
S14: Prepares, cooks and finishes sweet and savoury pastry products using short, sweet, and choux. (PCF1, PCF2)		
S15: Prepares, cooks, and finishes scones, biscuits, sponge cakes, and non-sponge cakes. (PCF1, PCF2)		
S16: Prepares, produces, and finishes hot and cold desserts. (PCF1, PCF2)		
S17: Stuffs, fills and panés across food types. (PCF1, PCF2)		
S18: Prepares and cooks dishes using alternative ingredients e.g. plant based, gluten free. (CAI1)		

S21: Sears, grills, deep fries, shallow fries, stir fries, sautés, braises, stews, bakes, roasts, boils, poaches across food types. (PCF1, <i>PCF2</i>)		
S25: Identifies and resolves errors during the production process. (EI1)		
S26: Assists in the resolution of feedback, complaints, and issues. (EI2, <i>EI3</i>)		
S31: Undertakes stock control, storage, and rotation. (SC2, <i>SC3</i>)		
S32: Applies food safety and allergen procedures, and monitors and records food temperatures, on delivery and in storage. (SC1)		
S33: Follows equity, diversity and inclusion legislation and organisational policies. (EDI1)		
S34: Uses techniques for maintaining good mental health and wellbeing to support self and others, including asking for and giving help with daily tasks. (SMPD2)		
S35: Communicates with colleagues, manager and other stakeholders in a professional manner. (TC1, <i>TC3</i>)		
S36: Works as part of a team to support service delivery. (TC2, <i>TC4</i>)		
S37: Uses feedback to improve own performance. (SMPD1, <i>SMPD3</i>)		
B1: Advocates equality and respect, working positively with colleagues, managers and stakeholders. (EDI1)		
B4: Takes responsibility when completing individual and team tasks to expected standards, helping resolve operational issues that arise. (TC2)		
B5: Maintains a professional image and attitude that represents the values of the business. (SMPD1)		

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