

Highfield Level 2 End-Point Assessment for ST0589

Production Chef Mock Assessment Materials

Practical Observation

Core assessment criteria

Kitchen Operations		
Ref	Assessment Criteria	Achieved
KO 1.1	Can produce food maintaining organisational standards and procedures	
KO 1.2	Uses kitchen tools and equipment correctly to produce consistently high-quality dishes according to specifications	
KO 1.3	Work area is clean and organised	

Nutrition		
Ref	Assessment Criteria	Achieved
NT 2.1	Produces dishes to suit individuals' specific dietary, religious and allergenic needs as required	

Legal and Governance		
Ref	Assessment Criteria	Achieved
LG 3.1	All regulations, legislation and procedural requirements are complied with, and all required documentation is completed	

People		
Ref	Assessment Criteria	Achieved
PP 4.1	Demonstrates a professional approach upholding the vision, values, and objectives of the organisation	
PP 4.2	Communicates with colleagues, managers, and customers to promote a positive image of self and the organisation	
PP 4.3	Leads by example, working respectfully to support team members and ensures customer expectations are met	

Business/ Commercial		
Ref	Assessment Criteria	Achieved
BC 5.1	Uses resources and technology in line with organisations' financial constraints, style, specifications, and ethos	