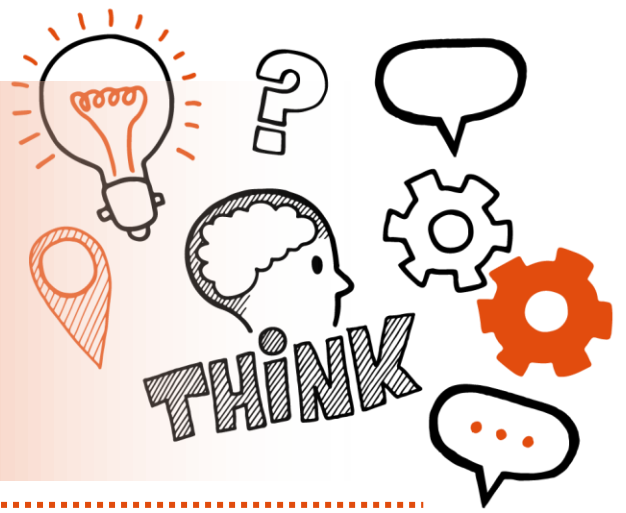


Think about
Practical observation
Level 2 ST0589
Production Chef v1.1



On the day of this assessment you will carry out:



A 120-minute practical observation, with 20 minutes of questioning permitted during the allocated time



Remote or face-to-face



In your normal place of work



With an end-point assessor



Key point

Your observation may be split to cover organisational requirements, preparation and service.



Do

- Review the criteria associated with the practical observation - this can be found in the EPA Kit and in the table at the end of this document
- Ensure a quiet room is available and that there are no interruptions
- Be prepared to answer any follow-up questions that your assessor may ask



Don't

- Forget to bring your ID
- Forget to plan



Next steps

- Results can take up to 7 working days to be confirmed
- Your manager or training provider will inform you of the results



Resits

- If you do not achieve a pass result on the practical observation, you can resit the assessment





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

(P) indicates pass criteria

Assessment criteria	Key points to remember
Kitchen operations	
(P) Can produce food maintaining organisational standards and procedures (S1, S2, S3)	
(P) Use kitchen tools and equipment correctly to produce consistently high-quality dishes according to specifications (S1, S2, S3)	



(P) Work area is clean and organised (S1, S2, S3)

Nutrition

(P) Produce dishes to suit individuals' specific dietary, religious and allergenic needs as required (S4)

Legal and governance

(P) All regulations, legislation and procedural requirements are complied with, and all required documentation is completed (S5, S6)



People

(P) Communicate with colleagues, managers, and customers to promote a positive image of self and the organisation (S7, S8, S9)

(P) Lead by example, working respectfully to support team members and ensures customer expectations are met (S7, S8, S9)

Business/commercial

(P) Use resources and technology in line with organisations' financial constraints, style, specifications, and ethos (S10, S11, S12)



(P) Demonstrate a professional approach upholding the vision, values, and objectives of the organisation (S10, S11, S12)

Behaviours

(P) Lead by example working conscientiously and accurately at all times (B1)

(P) Be diligent in safe and hygienic working practices (B2)



(P) Take ownership of the impact of personal behaviours and communication by a consistent professional approach (B3)	
(P) Advocate equality and respect working positively with colleagues, managers, and customers (B4)	
(P) Actively promote self and the industry in a positive, professional manner (B5)	

V1.1

