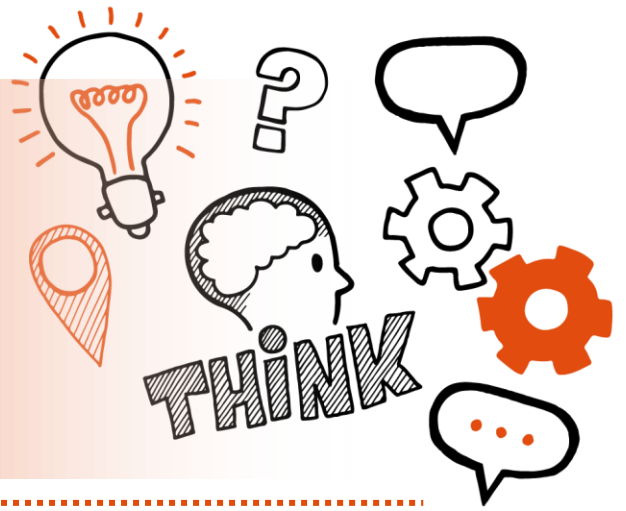


Think about

Practical assessment with questions

Level 2 ST0228 Commis Chef V1.3

AP04



On the day of this assessment you will carry out:



A 3 hour (+10%) practical assessment



Face-to-face



In a simulated environment under controlled conditions



With an end-point assessor



Key point

You will be provided with information on the tasks you must complete and their timescales before the start of the practical assessment.



Do

- Review the criteria associated with the practical assessment with questions - this can be found in the EPA Kit and in the table at the end of this document
- Be prepared to be observed undertaking a set task or a series of set tasks in a simulated environment
- Be prepared to answer at least 6 questions and any follow-up questions that your assessor may ask



Don't

- Forget to bring your ID
- Forget to plan
- Forget to maximise every opportunity to demonstrate your knowledge, skills and behaviours



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 assessment with questions you can resit the assessment





Use the table below to plan and prepare for the practical assessment with questions

(P) indicates pass criteria

(D) indicates distinction criteria

Assessment criteria	Key points to remember
Safety	
(P) Demonstrate stock/equipment checking for expiry dates and/or availability, and maintain work/storage areas according to organisational food safety policies and procedures. (K3, S3)	
(P) Demonstrate knife skills and the use of specialist equipment to produce and store food products that are safe for the consumer. (S7, S8)	



(P) Apply prescribed safe systems of work, identify/report risks and maintain your kitchen environment and documentation according to the food safety policies and procedures set out by your organisation. (S11, S17, B2)

(D) Justify your choice of knife and/or specialist equipment for a preparation, cooking and/or finishing a task (S7, S8)

(D) Describe the need to follow safe systems of work when preparing, cooking, and finishing food for consumption. (S17, B2)



Specifications, standards and quality

(P) Identify and measure the correct ingredients and portion sizes for each dish/recipe/specification and apply the appropriate finishing methods. (K5, K30, S5)

(P) Prioritise tasks to produce dishes which reflect the given specification/recipe, and which meet quality control standards and are finished within a specified time. (S4, S10, B3)

(P) Demonstrate craft and basic cooking techniques for dishes in line with specifications and apply appropriate selection and preparation methods when fresh produce is required. (S6, S9)

<p>(P) Manage resources to meet the given specifications for preparation, cooking and finishing and minimise waste at each stage. (S16)</p>	
<p>(P) Demonstrate the production of dishes which reflect the values and culture of your organisation. (B4)</p>	
<p>(D) Describe how your dishes meet quality control standards. (S4)</p>	



(D) Review your presentation of dishes with that described in the recipe specification. (S10)

(D) Suggest alternative methods to manage/reduce waste when producing dishes for consumption. (S16)

V2

