

**Highfield Level 3 End-Point Assessment for ST0227 Chef  
de Partie Mock Assessment Materials  
Observation with Questions**

Prepare cook and finish advanced dishes			
Ref	Assessment Criteria (Pass)	Achieved	Not achieved
PC1	Produces advanced menu items and dishes to standard ensuring quality is maintained and wastage of ingredients and other resources are minimised (K24, S3, S4, S13)		
PC2	Prioritises tasks, remaining calm and directing others to deliver the required outcomes (S5, B4)		
PC3	<i>Justifies the preparation and cooking techniques to produce the complex dishes and menu items in line with business requirements (S3)</i>		

Technology			
Ref	Assessment Criteria (Pass)	Achieved	Not achieved
T1	Demonstrates the use of technology when preparing, cooking, and presenting advanced menu items and dishes (S2)		
	<b>Assessment Criteria (Distinction)</b>		
T2	<i>Evaluates their use of technology to produce dishes following business procedures and guidelines (S2)</i>		

Health and Safety			
Ref	Assessment Criteria (Pass)	Achieved	Not achieved
HS1	Demonstrates food safety practices in the production and storage of advanced menu items and dishes (S6, S7)		
Assessment Criteria (Distinction)			
HS2	<i>Identifies potential risks in the storage, preparation, cooking and presentation of food for consumers (S7)</i>		

Supervision			
Ref	Assessment Criteria (Pass)	Achieved	Not achieved
SV1	Demonstrates coaching and motivating techniques when briefing the team to deliver dishes/menu items on time to a prescribed standard for consumers (K28, S8, B2)		
SV2	Communicates with customers and co-workers ensuring their chosen methods of communication achieve the desired result and reflect a customer centric (S10)		
Assessment Criteria (Distinction)			
SV3	<i>Justifies the methods of communication used and explain why they have been more effective in achieving the desired result (S10)</i>		