

# Highfield Level 3 End-Point Assessment for ST0227 Chef de Partie

## Mock Assessment Materials

### Professional Discussion Underpinned by a Portfolio of Evidence

Industry and food trends			
Ref	Assessment Criteria (Pass)	Achieved	Not achieved
IFT1	Explains the factors which influence the development of dishes and menus (K1)		
IFT2	Describes how the preparation, cooking and finishing of complex dishes are influenced by different skills and techniques, culinary science, and contemporary styles (K23 S1)		
Ref	Assessment Criteria (Distinction)	Achieved	Not achieved
IFT3	<i>Compares the factors which influence the development of dishes and menus and identify those factors that have the most influence (K1)</i>		

Problem solving			
Ref	Assessment Criteria (Pass)	Achieved	Not achieved
PS1	Describes problem-solving techniques to maintain standards within a time constrained working environment (K25)		
Ref	Assessment Criteria (Distinction)	Achieved	Not achieved
PS2	<i>Reflects on what level of success their use of problem-solving techniques have had in maintaining standards (K25)</i>		

Teamwork			
Ref	Assessment Criteria (Pass)	Achieved	Not achieved
<b>TW1</b>	Demonstrates working collaboratively with co-workers and teams, adhering to policies and procedures set out by the organisation to be solution focused when resolving problems by mutual agreement (S9, B1)		
<b>TW2</b>	Demonstrates responsibility for developing their own skills and knowledge and shares expertise gained to build the capability of colleagues within their team (S11, B7)		
<b>TW3</b>	Establishes an approach to work tasks which follows the organisations safe working practices and legal guidelines (B6)		
<b>TW4</b>	Describes their role in building and working in a team and give examples of how to promote efficient ways of working (K29, B3)		
Ref	Assessment Criteria (Distinction)	Achieved	Not achieved
<b>TW5</b>	<i>Reflects on their solution focused approach to working with teams (S9, B1)</i>		

Promotion, business growth and customers			
Ref	Assessment Criteria (Pass)	Achieved	Not achieved
<b>PB1</b>	Describes how the organisations' business strategy, customer profile, customer centric culture and constraints influence the development of creative, profitable, and competitive menus (K32, B8)		
<b>PB2</b>	Describes how they apply techniques to improve competitiveness, business performance, revenue, profit margins and customers' experience (S12)		
<b>PB3</b>	Describe how they establish interaction with all parts of the business and solutions that reflect current trends in the hospitality sector as a whole (B5)		
Ref	Assessment Criteria (Distinction)	Achieved	Not achieved
<b>PB4</b>	<i>Evaluates the factors which influence the development of one of the following creative, profitable, and competitive menus (K32)</i>		
<b>PB5</b>	<i>Justifies techniques they have used to improve one of the following competitiveness, business performance, revenue, profit margins and customers' experience (S12)</i>		

**Complex preparation, cooking and finishing techniques**

<b>Ref</b>	<b>Assessment Criteria (Pass)</b>	<b>Achieved</b>	<b>Not achieved</b>
<b>CPC1</b>	Reviews the log / portfolio of complex dishes that demonstrate styles, skills and techniques that meet business, operational need, and customer requirements (K4, K5, K6, K7, K8, K9, K10, K11, K12, K13, K14, K15, K16, K17, K18, K19, K20, K21, K22)		
<b>Ref</b>	<b>Assessment Criteria (Distinction)</b>	<b>Achieved</b>	<b>Not achieved</b>
<b>CPC2</b>	<i>Analyses the impact of using specific techniques on the dishes produced and finished (K4, K5, K6, K7, K8, K9, K10, K11, K12, K13, K14, K15, K16, K17, K18, K19, K2, K21, K22)</i>		