

# Highfield Level 2 End-Point Assessment for ST0228 Commis Chef

## Mock Assessment Materials

### Culinary Challenge

Culinary			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
CU17	Customer profile of the organisation and how this affects menu design and costing		
CU18	Availability of food		
CU19	Mise en place undertaken in a timely fashion and ensure all food preparation allows for requirements of service		
CU20	Follow and adhere to cleaning schedules		
CU21	How to find a dish specification / recipe for prescribed dish		
CU22	How to read and understand the specification / recipe for the dishes and ingredients		
CU23	Weigh and measure ingredients using accurately functioning tools or equipment		
CU24	Ensure the correct volume or number of components		
CU25	Ensure consistent portions are prepared and served		
CU26	Pay attention to detail and work consistently to achieve standards		
CU27	Follow specifications/brand standards to prepare and produce dishes and menu items, on time, ensuring consistency of the finished product		
CU28	Identify correct knives and equipment for preparation, cooking and finishing of dishes and menu items		
CU29	Correct settings and use of equipment when preparing, cooking and finishing dishes and menu items		
CU30	Adhere to company specifications/brands when preparing and cooking dishes		
CU31	Demonstrate care and attention when using knives and equipment		

<b>CU32</b>	Correctly store and use food commodities when preparing dishes		
<b>CU33</b>	Ambient, chilled and frozen storage used correctly		
<b>CU34</b>	Correct labelling of food – dates, ingredients, allergens		
<b>CU35</b>	Stock rotation		
<b>CU36</b>	Colour coding, following food safety systems		
<b>CU37</b>	Adhere to company/brand standard/menu specification		
<b>CU38</b>	Consistently use the correct volume and quality of commodities in each dish, maintaining attention to detail		
<b>CU39</b>	Apply correct preparation and selection methods when using meat, poultry, fish and vegetables in dishes		
<b>CU40</b>	Utilise the correct cuts and preparation methods to produce high quality, technically sound dishes		
<b>CU41</b>	Complete preparation and cooking tasks to a high standard, delivered on time and presented as described within the recipe specification		
<b>Ref</b>	<b>Assessment criteria (Distinction)</b>	<b>Criteria met</b>	<b>Criteria not met</b>
<b>CU42</b>	<i>Complete detailed research into the 'base dessert'</i>		
<b>CU43</b>	<i>Execute food preparation and finishing tasks speedily and to an excellent standard, including making changes throughout the process, where necessary</i>		
<b>CU44</b>	<i>Present dishes to the exact required standard - colour, consistency, texture and temperature</i>		
<b>CU45</b>	<i>Present flavour balance/taste profiles to the exact required standard</i>		
<b>CU46</b>	<i>Work accurately to their previously prepared time plan</i>		
<b>CU47</b>	<i>Work efficiently and effectively with ease, tasks prioritised and sequenced, accurate use of materials, well organised, fast, continuously keeping work area clean and tidy</i>		
<b>CU48</b>	<i>Adhere to organisational requirements at all times</i>		
<b>CU49</b>	<i>Demonstrate consistent professional communication as required</i>		

Food Safety			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
<b>FS25</b>	Reduce contamination risks associated with workflow procedures		
<b>FS26</b>	Use storage procedures to prevent cross-contamination		
<b>FS27</b>	Make sure surfaces and equipment are clean and in good condition		
<b>FS28</b>	Use clean and suitable cloths and equipment for wiping and cleaning between tasks		
<b>FS29</b>	Dispose of waste promptly, hygienically and appropriately		
<b>FS30</b>	Avoid unsafe behaviour that could contaminate the food you are working with		
<b>FS31</b>	Keep necessary records up-to-date		
<b>FS32</b>	Prepare, cook and hold food safely		
<b>FS33</b>	Check food before and during operations for any hazards, and follow the correct procedures for dealing with these		
<b>FS34</b>	Prevent cross-contamination, such as between raw foods, foods already cooking/reheating and ready-to-eat foods		
<b>FS35</b>	Use methods, times, temperatures and checks to make sure food is safe		
Ref	Assessment criteria (Distinction)	Criteria met	Criteria not met
<b>FS36</b>	<i>Consistently follows best practice in adhering to all food safety processes</i>		

People			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
<b>PP08</b>	Take pride in own role through an enthusiastic and professional approach to tasks		

Business			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
<b>BN09</b>	Be financially aware in approach to all aspects of work		
<b>BN10</b>	Demonstrate following of specifications and correct food production techniques to meet GP requirements		
<b>BN11</b>	Provide evidence of appropriate documentation being completed		