

Highfield Level 3 End-Point Assessment for ST0232 Senior Production Chef

Mock Assessment Materials

Practical observation

Kitchen operations			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
KO 1.1	Monitors the efficient, safe use of kitchen tools, equipment and technology ensuring productivity and business objectives are met		

Nutrition			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
NT 2.1	Can supervise the production of quality food items with passion and enthusiasm while maintaining organisational/brand standards, and procedures and ensuring clients' needs are met		

Legal and governance			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
LG 3.1	Manages the food safety management system (monitoring correct delivery, storage, cooking, and service of food), ensuring legislative compliance and the completion of due diligence documentation		

People			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
PP 4.1	Supports individuals and leads the team to ensure harmonious relationships are maintained with all stakeholders and the best outcomes are achieved for customers and the business		
PP 4.2	Acts as a role model to the team applying communication skills to demonstrate fairness and empathy within a customer-centric culture		

Business/ commercial			
Ref	Assessment criteria (Pass)	Criteria met	Criteria not met
BC 5.1	Demonstrates commercial understanding by producing food which supports revenue targets, cost reduction, improved performance and maintains profit margins		
BC 5.2	Demonstrates pride in self and organisation by displaying a professional approach to all activities and positively encouraging marketing activities to maintain business competitiveness		