# Think about Professional Discussion Level 2 Production Chef AP02



### On the day of this assessment you will carry out:



A 40-minute professional discussion



Remote or face-to-face



**Under exam conditions** 



With an end-point assessor



## **Key point**

You will be required to answer a minimum of 7 questions relating to the professional discussion criteria.



	) Do
	Review the criteria associated with the professional discussion – this can be found in the EPA kit and in the planner at the end of this document
	Ensure a quiet room is available and that there are no interruptions or distractions
	Be prepared to answer questions that demonstrate your competence and focus on the required areas.
	Reflect on your on-programme learning and experience
B)	Don't
	Forget to plan  Forget to tell your colleagues that you are being assessed

Forget to bring your ID



## Next steps

- Results can take up to 7 working days to be confirmed.
- Your manager/training provider will inform you of the results.



#### Resits

 If you do not achieve a pass result on the professional discussion, you can resit the assessment.



# Use the table below to plan and prepare for the professional discussion

Standard area	Key points to remember
Procedures for the safe handling and use of tools and equipment.	
Specific standards and operating procedures for organisations.	

Complete and maintain documentation to meet current legislative guidelines.  How and why to support team members in own area and across the organisation.  The role of the individual in upholding the organisation's vision, values, objectives and reputation.  How technology can support food production organisations.		Produce dishes to suit individuals' specific dietary, religious and allergenic needs as required.	
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reputation.  How technology can support food production organisations.			
production organisations.		organisation's vision, values, objectives and	
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Use technology appropriately.	
How personal development and performance contributes to the success of the individual, team and organisation.	
How to identify personal goals and development opportunities and the support and resources available to achieve these.	
Identify own learning style, personal development needs and opportunities and take action to meet those needs.	
Use feedback positively to improve performance.	
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Challenge personal methods of working and actively implement improvements.	