

Highfield Level 2 End-Point Assessment for ST0228 Commis Chef

Mock Assessment Materials

Simulated practical with questions

Select and prepare ingredients			
Ref	Assessment Criteria (Pass)	Criteria Met	Criteria Not Met
SPI1	Selects ingredients of the appropriate quality and seasonality, and explains how they can be used in a way that reduces waste (K2, K17, S3, S19)		
SPI2	Selects knives appropriate to the task and uses them effectively to prepare fresh ingredients from whole, producing accurate portions and acting to maximise yield (K1, K22, S1, S2, S23)		
SPI3	Flavours ingredients using seasoning, or spices, or rubs, or marinades (K18, S20)		
SPI4	Accurately weighs, measures and scales ingredients (K3, S4)		
Ref	Assessment Criteria (Distinction)	Criteria Met	Criteria Not Met
SPI5	<i>Uses knives with dexterity and skill to efficiently prepare ingredients from whole, maximising yield and portioning accuracy. (K1, S2, S23)</i>		

Cook, plate and finish			
Ref	Assessment Criteria (Pass)	Criteria Met	Criteria Not Met
CPF1	Produces finished dishes that are correctly cooked, seasoned and flavoured, achieve the intended texture, and are well proportioned and presented, showing accuracy and attention to detail (K20, K21, K23, S5, S22, S24, B3)		
Ref	Assessment Criteria (Distinction)	Criteria Met	Criteria Not Met
CPF2	<i>Produces dishes that are cooked, seasoned, flavoured and presented with careful attention to detail and high levels of accuracy (K20, K21, K23, S5, S22, S24, B3)</i>		

Use of kitchen equipment			
Ref	Assessment Criteria (Pass)	Criteria Met	Criteria Not Met
UKE1	Uses manual and electrical tools and specialist equipment safely, correctly and efficiently (K26, S27)		

Maintain a safe and hygienic working environment			
Ref	Assessment Criteria (Pass)	Criteria Met	Criteria Not Met
MSH1	Prioritises hygiene and food safety, monitors temperatures, and manages allergens during preparation, cooking, and holding, in line with food safety legislation (K27, S28, B2)		
MSH2	Selects and applies hygiene management techniques and health and safety procedures, to maintain a safe, clean working environment (K28, K29, S29, S30)		

Managing own workload			
Ref	Assessment Criteria (Pass)	Criteria Met	Criteria Not Met
MOW1	Manages own workload and time to ensure tasks are completed (K36, S38)		
Ref	Assessment Criteria (Distinction)	Criteria Met	Criteria Not Met
MOW2	<i>Prioritises and sequences tasks efficiently to ensure completed dishes come together on time (K36, S38)</i>		