

Highfield Level 2 End-Point Assessment for ST0228 Commis Chef

Mock Assessment Materials

Practical Observation

Culinary			
Ref	Assessment Criteria (Pass)	Criteria met	Criteria not met
CU50	Mise en place undertaken in a timely fashion and ensure all food preparation allows for requirements of service		
CU51	Follow and adhere to cleaning schedules		
CU52	How to find a dish specification/recipe for prescribed dish		
CU53	How to read and understand the specification/recipe for the dishes and ingredients		
CU54	Weigh and measure ingredients using accurately functioning tools or equipment		
CU55	Ensure the correct volume/number of components		
CU56	Ensure consistent portions prepared and served		
CU57	Pay attention to detail and work consistently to achieve standards		
CU58	Follow specifications/brand standards to prepare and produce dishes and menu items, on time, ensuring consistency of the finished product as per Annex B		
CU59	Identify correct knives and equipment for preparation, cooking and finishing of dishes and menu items as identified in Annex B		
CU60	Correct settings and use of equipment when preparing, cooking and finishing dishes and menu items		

CU61	Adhere to company specifications/brands when preparing and cooking dishes		
CU62	Demonstrate care and attention when using knives and equipment		
CU63	Correctly store and use food commodities when preparing dishes		
CU64	Ambient, chilled and frozen storage used correctly		
CU65	Correct labelling of food – dates, ingredients, allergens		
CU66	Stock rotation		
CU67	Colour coding, following food safety systems		
CU68	Adhere to company/brand standard/menu specification		
CU69	Consistently use the correct volume and quality of commodities in each dish, maintaining attention to detail		
CU70	Apply correct preparation and selection methods when using meat, poultry, fish and vegetables in dishes		
CU71	Utilise the correct cuts and preparation methods to produce high quality, technically sound dishes		
CU72	Complete preparation and cooking tasks to a high standard, delivered on time and presented as described within the recipe specification		
CU73	Demonstrate working to menus in line with business requirements and advising of issues in terms of menu item availabilities and popularity of menu items and cooking to establishment standards- adhering to any nutritional requirements		
CU74	Turn up on time		
CU75	Wear uniform correctly		
CU76	Use technology in own kitchen as per manufacturers' instructions and in accordance with health and safety regulations		
CU77	Use technology appropriately and as required by the establishment in respect of cooking stated menu items		
CU78	Work safely, efficiently and confidently in use of technology		

Ref	Assessment Criteria (Distinction)	Criteria met	Criteria not met
CU79	<i>Execute food preparation and finishing tasks speedily and to an excellent standard, including making changes throughout the process, where necessary</i>		
CU80	<i>Present dishes to the exact required standard - colour, consistency, texture and temperature</i>		
CU81	<i>Present flavour balance/taste profiles to the exact required standard</i>		
CU82	<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>		

Food Safety

Ref	Assessment Criteria (Pass)	Criteria met	Criteria not met
FS37	Reduce contamination risks associated with workflow procedures		
FS38	Use storage procedures to prevent cross-contamination		
FS39	Make sure surfaces and equipment are clean and in good condition		
FS40	Use clean and suitable cloths and equipment for wiping and cleaning between tasks		
FS41	Dispose of waste promptly, hygienically and appropriately		
FS42	Avoid unsafe behaviour that could contaminate the food you are working with		
FS43	Keep necessary records up-to-date		
FS44	Prepare, cook and hold food safely		
FS45	Check food before and during operations for any hazards, and follow the correct procedures for dealing with these		

FS46	Prevent cross-contamination, such as between raw foods, foods already cooking/reheating and ready-to-eat foods		
FS47	Use methods, times, temperatures and checks to make sure food is safe		

People			
Ref	Assessment Criteria (Pass)	Criteria met	Criteria not met
PP09	Take pride in own role through an enthusiastic and professional approach to tasks		
PP10	Work effectively with others to ensure dishes produced are of high quality, delivered on time and to the standard required		
PP11	Demonstrate team work - as seen by working well with colleagues and professional conduct and good time-keeping and willingness to cover for others and respond flexibly to rota requirements		
PP12	Listen to and respect other peoples' point of view and respond politely		
PP13	Demonstrate team working and professional conduct - checking attendance at work; behaviours in team activities such as team meetings		
PP14	Demonstrate appropriate responses to instructions, request information when required and ask questions to seek clarification and further guidance		
PP15	Demonstrate support to others by asking where help is required when own tasks are completed		
PP16	Can accelerate work pace when required and go the extra mile		
PP17	Behave in a manner in line with the values and culture of the business		
Ref	Assessment Criteria (Distinction)	Criteria met	Criteria not met
PP18	<i>Use appropriate communication: role model for professionalism: manner, clear and timely information, encouraging feedback, listening actively, striving for excellence in professional relationships</i>		

Business			
Ref	Assessment Criteria (Pass)	Criteria met	Criteria not met
BN12	Work to specified standards - following establishment standards in terms of preparing menu items in accordance with business/customer needs		
BN13	Adhere to recipes/specifications as required		
BN14	Maintain any appropriate documentation such as wastage records		
BN15	Demonstrate effective waste management		
BN16	Be financially aware in approach to all aspects of work		
BN17	Works efficiently and safely throughout work shifts		
BN18	Is vigilant and aware of potential risks within the kitchen environment and takes action to prevent them		