

Highfield Level 2 End-point Assessment for Commis Chef

EPA-Kit

Mapping Documents

End-Point Assessment Mapping at a Glance

Standard	Assessment Method	Criteria Reference
Culinary (CU)	T	CU 01-16
	CC	CU 17-49
	O	CU 19-41, 43-45, 47, 50-57
	PD	CU 28-30, 38, 40-41, 51-52, 55-67, 68-73
Food Safety (FS)	T	FS 01-25
	CC	FS 26-34
	O	FS 26-33, 35-37
	PD	FS 38-52

Standard	Assessment Method	Criteria Reference
People (PP)	T	PP 01-07
	CC	PP 08
	O	PP 09-18
	PD	PP 11-12, 19-33
Business (BN)	T	BN 01-08
	CC	BN 09-11
	O	BN 09, 12-17
	PD	BN 18-27

Key T = On demand test CC = Culinary Challenge O = Practical Observation PD = Professional Discussion with recipe log

*Please see individual assessment sections in the following pages for full details of Evidence Criteria

End-Point Assessment Mapping at a Glance: By Assessment Method

Assessment Method	Standard	Criteria Reference
On-demand test	Culinary	CU 01-16
	Food Safety	FS 01-25
	People	PP 01-07
	Business	BN 01-08
Culinary Challenge	Culinary	CU 17-49
	Food Safety	FS 26-34
	People	PP 09-18
	Business	BN 09-11
Practical Observation	Culinary	CU 19-41, 43-45, 47, 50-57
	Food Safety	FS 26-33, 35-37
	People	PP 09-18
	Business	BN 09, 12-17
Professional Discussion with recipe log	Culinary	CU 28-30, 38, 40-41, 51-52, 55-67, 68-73
	Food Safety	FS 38-52
	People	PP 11-12, 19-33
	Business	BN 18-27