

Highfield Level 2 End-point Assessment for Commis Chef

EPA-Kit

Delivering the Standard

- Culinary
- Food Safety
- People
- Business

The Commis Chef Apprenticeship Standard

The following pages contain the Commis Chef Apprenticeship Standard and the assessment criteria in a suggested format that is suitable for delivery.

Culinary

Knowledge	Skills	Behaviour
<p>Understanding:</p> <ul style="list-style-type: none"> ○ the factors which influence the types of dishes and menus offered ○ how technology supports the development and production of dishes and menu items ○ the importance of checking food stocks and keeping the storage areas in good order ○ how to deal with identified shortages and food close to expiry date ○ how to undertake set up, preparation and cleaning tasks to standard ○ the correct ingredients and portion sizes for each dish in line with recipe specifications ○ the principles of basic food preparation and cooking; taste; allergens; diet and nutrition ○ commonly used knives and kitchen equipment and their specific function ○ sources and quality points of common food groups and commodities ○ traditional cuts of, and basic preparation methods for, meat, poultry, fish and vegetables 	<p>Demonstrating:</p> <ul style="list-style-type: none"> ○ a contribution to reviewing and refreshing menus in line with business and customer requirements ○ the use of available technology in line with business procedures and guidelines to achieve the best result ○ the checking of food stocks, report on shortages, prioritise food that is close to expiry and keep the storage areas in good order ○ methodical working to prioritise tasks, ensuring they are completed at the right moment and to the required standard ○ the accurate measuring of dish ingredients and portion sizes ○ a range of craft preparation and basic cooking skills and techniques to prepare, produce and present dishes and menu items in line with business requirements ○ the use of correct knives and knife skills when preparing food as well as the correct equipment when preparing, cooking and presenting food ○ the correct storage and use of food commodities when preparing dishes 	<p>Showing:</p> <ul style="list-style-type: none"> ○ enthusiasm for keeping up to date with business and industry trends ○ the use of technology and equipment in line with training ○ the confidence to promptly deal with sub-standard ingredients, or those nearing their sell by date ○ the ability to identify when tasks are not going to plan and has the confidence to request support when needed ○ an attention to detail and consistent working to achieve standards ○ a commitment to developing skills and knowledge; trying out new ingredients and dishes; practicing and reflecting on different preparation and cooking techniques ○ care and attention when using knives and equipment ○ a consistent use of the correct volume and quality of commodities in each dish, maintaining attention to detail ○ the use of correct cuts and preparation methods to produce high quality, technically sound dishes ○ an appreciation of ingredients

<ul style="list-style-type: none"> ○ the impact of seasonality on the availability, quality and price of ingredients 	<ul style="list-style-type: none"> ○ the correct application of preparation and selection methods when using meat, poultry, fish and vegetables in dishes ○ the completion of preparation and cooking tasks to a high standard, delivered on time and presented as described within the recipe specification 	
On-Demand Test		
<i>Criteria covered in on-demand test</i>		
<p>CU01 The seasonal calendar of food (fish, meat, game and vegetables) and its impact on cost, quality and flavour</p> <p>CU02 Technology and its application within food preparation area</p> <p>CU03 The benefits in terms of cost savings, efficient working practices and end results of technological application in the area of food preparation/production in terms of producing food, food procurement and monitoring of food storage - within the context the wider sector. Technology to include: Equipment; social media and apps and software in terms of SOPs and training; stock control and ordering</p> <p>CU04 Food safety and knowledge/temperature and storage conditions ambient chilled and frozen</p> <p>CU05 The consequences of not checking in terms of self, others and the business</p> <p>CU06 Principles of safe food handling/COSHH and the need to clean as you go</p> <p>CU07 The importance of undertaking mise-en place</p> <p>CU08 Taste - basic flavour profile, seasoning, herbs and spices</p> <p>CU09 Common food groups and basic requirements for a balanced diet</p> <p>CU10 Basic dietary variations such as vegetarian, vegan, religious diets</p> <p>CU11 The key allergens, how to find information about dish content, and the reasons they must be identified</p> <p>CU12 Common knives and their correct uses with each food group – cooks knives, boning, filleting, paring, palletete, peeler</p> <p>CU13 Commonly used kitchen equipment for cooking, processing and finishing dishes</p> <p>CU14 The correct use of techniques, tools, knives, and equipment when preparing, cooking and presenting food and why using these correctly is important</p>		

CU15	What quality points to look for in: <ul style="list-style-type: none"> ○ fresh vegetables, including: roots, bulbs, flower heads, fungi, seeds and pods, tubers, leaves, stems, vegetable fruits ○ a range of fresh poultry including duck, chicken and turkey ○ fresh meat, including: beef, lamb, pork ○ fresh fish, including: white fish (round), white fish (flat), oily fish ○ pre-packaged and dry goods ○ frozen and chilled (temperature controlled) foods including dairy
CU16	Traditional cuts of, and basic preparation methods for, meat, poultry, fish and vegetables: <ul style="list-style-type: none"> ○ Meat: Primary (fillet, loin, rib, chops, T-bone) and secondary cuts (neck, skirt, shoulder, leg, cheek), offal: trim, dice, portion, mince, tie, bone, marinate, lard, bard ○ Poultry: breast, leg, wing, whole bird: filleting, butterfly, spatchcock, cut for sauté (classical), trimming ○ Fish: Darne, darne, goujon, suprême, tronçon, délice, paupiette descaling, skinning, boning, pin boning, marinating (wet & dry), trimming (using shears / filleting knife), gutting, butterflying ○ Vegetables: French cuts - julienne, mirepoix, macedoine, paysane, brunoise, baton, jadinere
Culinary Challenge	
<i>To pass, the following must be evidenced</i>	<i>To gain a distinction</i>
CU17	Customer profile of the organisation and how this affects menu design and costing
CU18	Availability of food
CU19	Mise en place undertaken in a timely fashion and ensure all food preparation allows for requirements of service
CU20	Follow and adhere to cleaning schedules
CU21	How to find a dish specification / recipe for prescribed dish
CU22	How to read and understand the specification / recipe for the dishes and ingredients
CU23	Weigh and measure ingredients using accurately functioning tools or equipment
CU24	Ensure the correct volume or number of components
CU25	Ensure consistent portions are prepared and served
	CU42 <i>Complete detailed research into the 'base dessert'</i>
	CU43 <i>Execute food preparation and finishing tasks speedily and to an excellent standard, including making changes throughout the process, where necessary</i>
	CU44 <i>Present dishes to the exact required standard - colour, consistency, texture and temperature</i>
	CU45 <i>Present flavour balance/taste profiles to the exact required standard</i>
	CU46 <i>Work accurately to their previously prepared time plan</i>

CU26 Pay attention to detail and work consistently to achieve standards	<p><i>CU47 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></p> <p><i>CU48 Adhere to organisational requirements at all times</i></p> <p><i>CU49 Demonstrate consistent professional communication as required</i></p>
CU27 Follow specifications/ brand standards to prepare and produce dishes and menu items, on time, ensuring consistency of the finished product as per Annex B	
CU28 Identify correct knives and equipment for preparation, cooking and finishing of dishes and menu items as identified in Annex B	
CU29 Correct settings and use of equipment when preparing, cooking and finishing dishes and menu items	
CU30 Adhere to company specifications/brands when preparing and cooking dishes	
CU31 Demonstrate care and attention when using knives and equipment	
CU32 Correctly store and use food commodities when preparing dishes	
CU33 Ambient, chilled and frozen storage used correctly	
CU34 Correct labelling of food – dates, ingredients, allergens	
CU35 Stock rotation	
CU36 Colour coding , following food safety systems	
CU37 Adhere to company/brand standard/ menu specification	
CU38 Consistently use the correct volume and quality of commodities in each dish, maintaining attention to detail	
CU39 Apply correct preparation and selection methods when using meat, poultry, fish and vegetables in dishes	
CU40 Utilise the correct cuts and preparation methods to produce high quality, technically sound dishes	
CU41 Complete preparation and cooking tasks to a high standard, delivered on time and presented as described within the recipe specification	

Practical Observation	
<i>To pass, the following must be evidenced</i>	<i>To gain a distinction</i>
CU19 Mise en place undertaken in a timely fashion and ensure all food preparation allows for requirements of service	CU43 <i>Execute food preparation and finishing tasks speedily and to an excellent standard, including making changes throughout the process, where necessary</i>
CU20 Follow and adhere to cleaning schedules	CU44 <i>Present dishes to the exact required standard - colour, consistency, texture and temperature</i>
CU21 How to find a dish specification/recipe for prescribed dish	CU45 <i>Present flavour balance/taste profiles to the exact required standard</i>
CU22 How to read and understand the specification/recipe for the dishes and ingredients	CU47 <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>
CU23 Weigh and measure ingredients using accurately functioning tools or equipment	
CU24 Ensure the correct volume/number of components	
CU25 Ensure consistent portions prepared and served	
CU26 Pay attention to detail and work consistently to achieve standards	
CU27 Follow specifications/brand standards to prepare and produce dishes and menu items, on time, ensuring consistency of the finished product as per Annex B	
CU28 Identify correct knives and equipment for preparation, cooking and finishing of dishes and menu items as identified in Annex B	
CU29 Correct settings and use of equipment when preparing, cooking and finishing dishes and menu items	
CU30 Adhere to company specifications/brands when preparing and cooking dishes	
CU31 Demonstrate care and attention when using knives and equipment	
CU32 Correctly store and use food commodities when preparing dishes	
CU33 Ambient, chilled and frozen storage used correctly	
CU34 Correct labelling of food – dates, ingredients, allergens	
CU35 Stock rotation	
CU36 Colour coding, following food safety systems	
CU37 Adhere to company/brand standard/menu specification	

<p>CU38 Consistently use the correct volume and quality of commodities in each dish, maintaining attention to detail</p> <p>CU39 Apply correct preparation and selection methods when using meat, poultry, fish and vegetables in dishes</p> <p>CU40 Utilise the correct cuts and preparation methods to produce high quality, technically sound dishes</p> <p>CU41 Complete preparation and cooking tasks to a high standard, delivered on time and presented as described within the recipe specification</p> <p>CU50 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</p> <p>CU51 Turn up on time</p> <p>CU52 Wear uniform correctly</p> <p>CU53 Use technology in own kitchen as per manufacturers' instructions and in accordance with health and safety regulations</p> <p>CU54 Use technology appropriately and as required by the establishment in respect of cooking stated menu items</p> <p>CU55 Work safely, efficiently and confidently in use of technology</p>	
Professional Discussion	
<i>To pass, the following must be evidenced</i>	<i>To gain a distinction</i>
<p>CU28 Identify correct knives and equipment for the preparation, cooking and finishing of dishes and menu items as identified in Annex B</p> <p>CU29 Correct settings and use of equipment when preparing, cooking and finishing dishes and menu items</p> <p>CU30 Adhere to company specifications/brands when preparing and cooking dishes</p> <p>CU38 Consistently use the correct volume and quality of commodities in each dish, maintaining attention to detail</p>	<p>CU65 <i>Evaluate own performance and take development opportunities to improve in food preparation, cooking and service</i></p> <p>CU66 <i>Evaluate dishes to seek improvement/modernisation</i></p> <p>CU67 <i>Proactively keep up to date with industry developments, food trends and business objectives through trade publications, social media platforms, colleagues and peers</i></p>

<p>CU40 Utilise the correct cuts and preparation methods to produce high quality, technically sound dishes</p> <p>CU41 Complete preparation and cooking tasks to a high standard, delivered on time and presented as described within the recipe specification</p> <p>CU50 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</p> <p>CU53 Use technology in own kitchen as per manufacturers' instructions and in accordance with health and safety regulations</p> <p>CU54 Use technology appropriately and as required by the establishment in respect of cooking stated menu items</p> <p>CU55 Work safely, efficiently and confidently in use of technology</p> <p>CU56 Understand brand standards and basic food costs in relation to quality of produce</p> <p>CU57 Respond to feedback from line manager and any customer feedback provided, including complaints</p> <p>CU58 Undertake professional development as requested or self-managed</p> <p>CU59 Check, report and carry out stock checks, demonstrating stock rotation and recording of activities on appropriate documentation</p> <p>CU60 Communicate to appropriate personnel of stock levels and shortages</p> <p>CU61 Identify when tasks are not going to plan and have the confidence to request support when needed</p> <p>CU62 Contribute to the development of menu items, and follow a structured development plan</p> <p>CU63 Work with a mentor to make recommendations for a dish/try out new ideas/skills</p> <p>CU64 Reflect on ingredients, dishes and seasons, looking at menu and performance and making recommendations</p>	<p><i>CU68 Looking for opportunities to influence improvements in culinary performance</i></p> <p><i>CU69 Demonstrate a passion for cooking by preparing, cooking and serving creative, technically sound dishes</i></p> <p><i>CU70 Take appropriate opportunities to experiment with new techniques/food items/methods and dishes</i></p>
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Amplification and Guidance

Seasonal - referring to the times of year when a given type food is at its peak, either in terms of harvest or its flavour. This is usually the time when the item is the cheapest and the freshest on the market. Examples may include asparagus (in season May to June), Jersey Royal Potatoes (May to June), peaches (July to September), butternut squash (September to November), etc.

Flavour profiles - including seasoning, herbs and spices, umami, sweet, salt, sour, bitter, texture, temperature

Balanced diet - a balance of nutrients, flavours and accompaniments

Religious diets - e.g. Hinduism prohibits the consumption of beef. Sensitivity and care should be exercised when catering for those who follow religious dietary practices, and this is particularly important where those being served are unable to eat elsewhere.

Mise en place - a French term (literally meaning "setting in place") for having all ingredients measured, cut, peeled, sliced, grated, etc. before cooking. Pans are prepared, mixing bowls, tools and equipment set out. This allows for meals to be assembled quickly and effortlessly

Brand/standards - e.g. standards applied across the organisation or brand to ensure guests and customers experience a consistent and uniform experience

Commodities - merchandise/produce. Understanding their supply and demand, reporting issues to a supervisor

Colour coding - prevents contamination and cross-contamination and makes daily operations easier. E.g. red knives and chopping boards for raw meat, blue for raw fish, yellow for cooked meats, green for salad and fruit, brown for vegetable and white for dairy products

Menu specification - ensures consistency with cooking, presenting and budgeting

Nutritional requirements – by law, information on allergenic ingredients must be provided. Food served must accurately reflect what the menu pertains it to be

Social media platforms - e.g. Facebook or Twitter. Interacting with customers, replying to comments and reviews, sending out updates and promotions, etc. Maintaining a good reputation to the public

Food Safety

Knowledge	Skills	Behaviours
<p>Understanding:</p> <ul style="list-style-type: none"> ○ the personal hygiene standards, food safety practices and procedures required ○ the importance of following personal hygiene standards, food safety practices and procedures and the consequences of failing to meet them ○ how to store, prepare and cook ingredients to maintain quality, in line with food safety legislation 	<p>Demonstrating:</p> <ul style="list-style-type: none"> ○ the keeping of a clean and hygienic kitchen environment at all times ○ the completion of kitchen documentation as required ○ the correct storage, preparation and cooking of ingredients, to deliver a quality product that is safe for the consumer 	<p>Showing:</p> <ul style="list-style-type: none"> ○ high personal hygiene standards ○ safe working practices when storing, preparing and cooking ingredients to maintain their quality and safety
On-Demand Test		
<i>Criteria covered in on-demand test</i>		
<p>FS01 Risks to food safety</p> <p>FS02 Types of contamination and cross-contamination of food and surfaces and how they can occur</p> <p>FS03 Vehicles of contamination, including surfaces</p> <p>FS04 The types of food poisoning and how food poisoning organisms can contaminate food</p> <p>FS05 The common symptoms of food poisoning</p> <p>FS06 The factors which enable the growth of food poisoning organisms</p> <p>FS07 The effect of personal hygiene and behaviour on the safety of food</p> <p>FS08 Own role in spotting and dealing with hazards, and in reducing the risk of contamination</p> <p>FS09 The importance of identifying food hazards promptly</p> <p>FS10 The potential impact on health if hazards are not spotted and dealt with promptly</p> <p>FS11 The importance of risk assessments</p> <p>FS12 Types of unsafe behaviour that may impact on the safety of food and why it is important to avoid this type of behaviour when working with food</p>		

FS13	The legal and regulatory requirements for food safety, the importance of complying with them, the implications of noncompliance and the role of enforcement officers
FS14	Control of risks to food safety
FS15	The importance of, and methods for, the separation of raw and cooked foods and separation of finished dishes
FS16	Identify the temperature danger zone , why food needs to be kept at specified temperatures and how to ensure this
FS17	Procedures to follow when dealing with stock including deliveries, storage, date marking and stock rotation, and why it is important to consistently follow them
FS18	The importance of keeping work areas and environment clean and tidy, and tools, utensils and equipment in good order, clean condition and stored correctly
FS19	Methods and frequency of cleaning and maintenance of equipment, surfaces and environment and how they affect food safety in the workplace
FS20	The actions that should be taken in response to spotting a potential hazard
FS21	The types of food waste which can occur in the workplace and how it should be safely handled in the workplace
FS22	The main types of pests and infestation that may pose a risk to the safety of food, how they can occur, how to recognise them and how to prevent them
FS23	The consequences and main symptoms of allergen and intolerant contamination
FS24	The legal requirements for a food business to apply a food safety management system based on the codex principles of haccp, and allergen control management

Culinary Challenge

<i>To pass, the following must be evidenced</i>	<i>To gain a distinction</i>
FS25 Reduce contamination risks associated with workflow procedures	<i>FS33 Consistently follows best practice in adhering to all food safety processes</i>
FS26 Use storage procedures to prevent cross-contamination	
FS27 Make sure surfaces and equipment are clean and in good condition	
FS28 Use clean and suitable cloths and equipment for wiping and cleaning between tasks	
FS29 Dispose of waste promptly, hygienically and appropriately	
FS30 Avoid unsafe behaviour that could contaminate the food you are working with	
FS31 Keep necessary records up-to-date	
FS32 Prepare, cook and hold food safely	

Practical Observation	
<i>To pass, the following must be evidenced</i>	
FS25	Reduce contamination risks associated with workflow procedures
FS26	Use storage procedures to prevent cross-contamination
FS27	Make sure surfaces and equipment are clean and in good condition
FS28	Use clean and suitable cloths and equipment for wiping and cleaning between tasks
FS29	Dispose of waste promptly, hygienically and appropriately
FS30	Avoid unsafe behaviour that could contaminate the food you are working with
FS31	Keep necessary records up-to-date
FS32	Prepare, cook and hold food safely
FS34	Check food before and during operations for any hazards, and follow the correct procedures for dealing with these
FS35	Prevent cross-contamination, such as between raw foods, foods already cooking/reheating and ready-to-eat foods
FS36	Use methods, times, temperatures and checks to make sure food is safe
Professional Discussion	
<i>To pass, the following must be evidenced</i>	
FS37	Understand and interpret labels, recording the presence of allergens and intolerants
FS38	Identify and analyse potential hazards of cross-contamination
FS39	Provide accurate information to customers
FS40	Control deliveries, storage, stock rotation and supplier specifications to protect against allergen and intolerant contamination
FS41	Approach allergen control responsibly
FS42	Maintain up-to-date records and instructions
FS43	Use safe food handling practices and procedures for preparing and serving both “specific allergen” free and “intolerant” free food
FS44	Adhere to organisation’s procedures for items that may cause allergic reactions
FS45	Check that food is undamaged, is at the appropriate temperature and within its ‘use-by date’ on delivery
FS46	Prepare food for storage and store within correct timescales and conditions
FS47	Clean and maintain storage areas, including assurance of the correct temperature for the type of food
FS48	Store food so that cross-contamination is prevented

- FS49 Separate and correctly store ready-to-eat foods and common allergenic foods such as nuts (e.g. sealed containers)
- FS50 Follow stock rotation procedures
- FS51 Safely dispose of food that is beyond its 'use-by date'

Amplification and Guidance

Contamination - best described as the presence of harmful or objectionable matter in food. Types of contamination include chemical, physical, allergenic and microbial

Cross-contamination - the transferring of micro-organisms from contaminated food and contaminated areas to cooked or ready to eat food

Food poisoning organisms - cause illnesses including: Salmonella, Norovirus, Campylobacter, *E. coli* and Listeria

Personal hygiene - including: hand washing, personal cleanliness, protective clothing, reporting illnesses and healthy carriers

Hazards - Something with the potential to cause harm e.g. chemical, physical, allergenic and microbial

Enforcement officers - roles include limiting the spread of any food poisoning outbreaks, making recommendations, providing guidance and issuing notices

Temperature danger zone - when food is kept between 5°C and 63°C

Infestation - the state of being invaded or overrun by pests or parasites such as rodents, cockroaches and silver fish

Allergen - examples of what allergens can cause include rashes, swelling of the throat and death. Triggers the immune system. Common allergens include gluten, nuts, shellfish and eggs

Intolerant - symptoms caused are usually gut symptoms, such as bloating, diarrhoea, constipation and IBS. Common intolerants include gluten, wheat and lactose

Codex principles - the 7 basic principles of HACCP are implemented into the system through the 12 steps, based on Codex Alimentarius:

- 1) Assemble HACCP team
- 2) Describe product
- 3) Identify intended use
- 4) Construct flow diagram
- 5) On-site confirmation of flow diagram
- 6) List all potential hazards associated with each step, conduct a hazard analysis, and consider any measures to control identified hazards (Principle 1)
- 7) Determine Critical Control Points (Principles 2)
- 8) Establish critical limits for each CCP (Principle 3)
- 9) Establish a monitoring system for each CCP (Principle 4)
- 10) Establish corrective actions (Principle 5)
- 11) Establish verification procedures (Principle 6)
- 12) Establish Documentation and Record Keeping (Principle 7)

People		
Knowledge	Skills	Behaviour
<p>Understanding:</p> <ul style="list-style-type: none"> ○ how personal and team performance impact on the successful production of dishes and menu items ○ how to communicate with colleagues and team members from a diverse range of backgrounds and cultures ○ the importance of training and development to maximise own performance ○ how to support team members when the need arises ○ professional behaviours and organisational culture ○ how all teams are dependent on each other ○ the importance of teamwork both back and front of house 	<p>Demonstrating:</p> <ul style="list-style-type: none"> ○ working effectively with others to ensure dishes produced are of high quality, delivered on time and to the standard required ○ the use of suitable communication methods ○ operating in a fair and equal manner that demonstrates effective team working ○ the development of own skills and knowledge through training and experiences ○ the supporting of team members to produce dishes and menu items on time to quality standards ○ performing the role to the best of own ability in line with the business values and culture ○ the development of good working relationships across the team and with colleagues in other parts of the organisation ○ the ability to deal with challenges and problems constructively to drive a positive outcome 	<p>Showing:</p> <ul style="list-style-type: none"> ○ pride in own role through an enthusiastic and professional approach to tasks ○ listening to and respecting other peoples' point of view and responding politely ○ a willing to welcome and act on feedback to improve personal methods of working, recognising the impact that personal performance has on the team ○ a recognition of own personal growth and achievement ○ positive responses to instruction and be aware of team members who may need support to get menu items out on time without compromising quality ○ behaviour in line with the values and culture of the business ○ effective to communication and behaviour to help team members achieve the best result for the customers and the business

On-Demand Test	
Criteria covered in on-demand test	
PP01	The impact of poor individual performance from an individual on a team
PP02	The impact of poor team performance on the business and the customer experience
PP03	The benefits and impact of a high performing team in respect of food production and meeting customers' expectations of the food experience
PP04	How to respond to requests of assistance from colleagues
PP05	The importance of being supportive - whilst ensuring own work priorities are met
PP06	Professional behaviours such as timekeeping; need for full attendance; following company standards along the lines of reporting illness and absence; booking holidays, wearing of company uniform; attending agreed events such as arranged training
PP07	The impact of own behaviours on the team and the impact of unprofessional/negative behaviours on team working
Culinary Challenge	
To pass, the following must be evidenced	
PP08	Take pride in own role through an enthusiastic and professional approach to tasks
Practical Observation	
To pass, the following must be evidenced	To gain a distinction
PP08	<i>PP17 Use appropriate communication: role model for professionalism: manner, clear and timely information, encouraging feedback, listening actively, striving for excellence in professional relationships</i>
PP09	
PP10	
PP11	
PP12	

PP13	Demonstrate appropriate responses to instructions, request information when required and ask questions to seek clarification and further guidance	
PP14	Demonstrate support to others by asking where help is required when own tasks are completed	
PP15	Can accelerate work pace when required and go the extra mile	
PP16	Behave in a manner in line with the values and culture of the business	
Professional Discussion		
<i>To pass, the following must be evidenced</i>		<i>To gain a distinction</i>
PP11	Listen to and respect other peoples' point of view and respond politely	<i>PP29 Encourage and facilitate good team and working relationships</i>
PP18	How own working practices and that of team impact on food production and service and the customer experience	<i>PP30 Demonstrate a high level of consideration for other people's opinions</i>
PP19	Effective communication methods and how to communicate with colleagues and team members	<i>PP31 Act as a role model to other team members, providing support and guidance when required</i>
PP20	Team work- as seen by working well with colleagues	<i>PP32 Taking responsibility for identifying possible development opportunities for self and team members</i>
PP21	What training is and the importance of personal development in terms of improving knowledge and skills	<i>PP33 Evaluating own skills and performance, seeking feedback from others and proactively engaging with performance reviews and development planning</i>
PP22	Current levels of performance, identifying areas of development and what they require to address skills and knowledge gaps	
PP23	Effective team work and support by evidencing from peer feedback and questioning that preparation and service timelines are met on a consistent basis	
PP24	Basic team roles and state own job role requirements, the job role requirements of others and how adhering to role responsibilities and targets impact on the team and work productivity in a positive way	
PP25	The relationship with other departments and the requirement to communicate across departments	
PP26	Levels of communication with other departments, and what they need to know about the work of the other departments in order to deliver a good service to the customer/service user	

<p>PP27 Specific examples where they have developed/augmented good working relationships</p> <p>PP28 Potential challenges pinch points in the working environment and how they can overcome such challenges</p>	
<p>Amplification and Guidance</p>	
<p>Work productivity - the amount of goods and services that a worker produces in a given amount of time</p> <p>Good working relationships - focussing on what was done, why it was done, what the outcome was and how the situation would be approached if there wasn't a positive outcome</p>	

Business		
Knowledge	Skills	Behaviour
Understanding: <ul style="list-style-type: none"> ○ the basic costing and yield of dishes and the meaning of gross profit ○ the principles of supply chain and waste management ○ potential risks in the working environment, how to address them and the potential consequences of those risks 	Demonstrating: <ul style="list-style-type: none"> ○ the ability to follow instructions to meet targets and effectively control resources ○ the ability to follow procedures regarding usage and waste of resources ○ the undertaking of all tasks with due care and attention, reporting risks in the appropriate manner 	Showing: <ul style="list-style-type: none"> ○ a financial awareness in the approach to all aspects of work ○ setting an example to others by working in ways which minimise waste ○ vigilance and an awareness of potential risks within the kitchen environment, taking action to prevent them
On-Demand Test		
<i>Criteria covered in on-demand test</i>		
BN01 Why menu items need to be costed and the importance of working to budgets BN02 The terms yield and gross profit and describe their relevance to planning food production operations BN03 The supply chain in terms of basic principles and that of the establishment they are working in BN04 Providence and the importance of working with nominated suppliers and tendering for suppliers on a regular basis BN05 The impact of wastage on p&l and not making full use of produce by creative and efficient menu planning BN06 Principles of waste management and recycling BN07 Potential hazards within food preparation areas BN08 Risks in work environment and how to mitigate such risks		
Culinary Challenge		
<i>To pass, the following must be evidenced</i>		
BN09 Be financially aware in approach to all aspects of work BN10 Demonstrate following of specifications and correct food production techniques to meet GP requirements BN11 Provide evidence of appropriate documentation being completed		

Practical Observation	
<i>To pass, the following must be evidenced</i>	
BN09 Be financially aware in approach to all aspects of work	
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 Work efficiently and safely throughout work shifts	
BN17 Is vigilant and aware of potential risks within the kitchen environment and takes action to prevent them	
Professional Discussion	
<i>To pass, the following must be evidenced</i>	<i>To gain a distinction</i>
BN18 What targets they are expected to meet in terms of portion control and wastage	BN24 <i>Considering factors that may affect performance and responding effectively in line with the job role</i>
BN19 Work site GP% targets and what the impact is of not meeting GP	BN25 <i>Setting an example to team members on efficient ways of working to organisational standards</i>
BN20 Waste management	BN26 <i>Having a working knowledge of costs in the kitchen environment and why their control is important to meet team and organisational needs</i>
BN21 Undertake any recycling and correct disposal of waste	BN27 <i>Approaching tasks/solving problems with a methodical, considered approach, taking into account potential consequences of own actions</i>
BN22 Note what contingency planning is in place where certain ingredients are not available, and what the suitable alternatives and substitutes are	
BN23 Where risks have been identified, report as per standard requirements, meeting legal requirements	

Amplification and Guidance

Providence - links to seasonality. Having the foresight and knowledge to know when produce is coming into season. Can save supply costs and give the business an edge over competitors

P&L - profit and loss. The less spent on commodities to produce a specific amount of meals, the more the business earns when the meals are sold. Using the correct amount of ingredients in the right way will reduce wastage and improve gross profit (GP) which impacts the P&L positively

Waste management - via poor production and ruination of food items and wastage as a result of poor stock. Related to efficient working practices and yield

Hazards - something with the potential to cause harm e.g. chemical, physical, allergenic and microbial

Contingency planning - preparing a food business to respond effectively to an unplanned event - being prepared, responding to an event and post-event recovery or even a power cut

Alternatives and substitutes – e.g. cocoa and butter in place of unsweetened chocolate, garlic powder for gloves or different types of rice to substitute for one another