

# Highfield Level 2 End-Point Assessment for Commis Chef

EPA-Kit

## Assessing the Culinary Challenge

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## The Culinary Challenge – Guidance

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The 2-hour practical assessment is an observation of the apprentice in a controlled environment which may be off site or on site if the kitchen (or suitable section) is closed for the duration of the assessment. Food service or preparation can still be taking place in the kitchen as long as the apprentice is not part of the service or preparation and is working in a partially closed kitchen.

The apprentice will be working under ‘test conditions’ thus they must not be given any support from anyone during the assessment.

The 2-hour culinary challenge has a +/- 10%-time allowance to be applied at the discretion of the end-point assessor.

### **Before the assessment:**

The challenge requires the apprentice to produce a 2-course meal for 2 people in 2 hours and the apprentice will discuss and agree the dishes with the independent end assessor at their first meeting. **It is an opportunity for the apprentice to demonstrate creativity and precision whilst working to their organisation’s ‘house style’. If necessary, the ‘house style’ should be ‘flexed’ to enable the apprentice to demonstrate creativity.**

The apprentice will prepare a full recipe with time plan prior to the assessment. The plan does not need to be supplied to the independent end assessor in advance of the assessment but will contribute towards the assessment.

Apprentices must prepare the food order in sufficient time for the employer or assessment centre to supply the ingredients for the assessment. The requirements for the dishes are as follows:

- Main course:
  - must be prepared from meat, fish or poultry and must be prepared from ‘whole’ – e.g. whole chicken, whole trout or whole leg of lamb\*
  - must have at least 1 vegetable accompaniment appropriate to the dish
  - must have at least 1 starch appropriate to the dish
  - must have a sauce appropriate to the dish
  - must be based on a dish from the apprentice’s organisation
- Dessert:
  - apprentice will be given a base ‘category’ of cold and hot dessert range by the independent end assessor at the initial meeting with the independent end assessor, such as egg-based dessert
  - the apprentice must research options to customise the dessert to make it suitable for the organisation and its clients. They should also seek to incorporate seasonality and latest food trends

- the dessert must have an appropriate garnish from one of the following food groups:
  - cakes, sponges, biscuits and scones
  - pastry
  - secondary cold or hot dessert range

\*Meat/poultry are interchangeable for game as long as the bird/animal is whole and the requirement to cover the same number of additional ingredients is met.

The two dishes for the culinary challenge can either be served in service order or be served as they are completed and ready. This is up to the discretion of the end-point assessor.

All elements of each dish must be prepared, cooked and served by the apprentice. The apprentice is allowed time prior to the commencement of the Culinary Challenge for equipment set up and section organisation but food preparation must not take place.

Regarding the ratio of independent end assessors to apprentices required for a culinary challenge observation, the expectation is that this will normally be 1:1. There may be kitchen environments, however, where it is possible to fairly assess more than one apprentice during the same two-hour period. The focus must be on ensuring that the apprentice(s) is not disadvantaged in any way and has the maximum opportunity to perform to the best of their abilities.

**Employers/training providers should:**

- ensure the apprentice knows the date, time and location of the assessment
- brief the apprentice on the activities to be carried out and the duration of the assessment (a minimum of 1 hour)
- ensure the apprentice knows which commis chef criteria will be assessed (outlined on the following pages)
- encourage the apprentice to reflect on their experience and learning on-programme to understand what is required to meet the standard
- be prepared to provide clarification to the apprentice, and signpost them to relevant parts of their on-programme experience in preparation for their assessment

It is suggested that a mock assessment is carried out by the apprentice in advance of the end-point assessment with the training provider/employer giving feedback on any areas for improvement.

Apprentices will be marked against the pass and distinction criteria included in the tables on the following pages.

Apprentices meeting all pass criteria will be awarded a pass, if all pass and all distinction criteria are met, then the result will be a distinction.

## The Culinary Challenge - Mock Assessment

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It is the employer/training provider's responsibility to prepare apprentices for their end-point assessment, and Highfield recommends that the apprentice experiences a mock culinary challenge observation in preparation for the real thing. The most appropriate form of mock assessment will depend on the apprentice's setting and the resources available at the time. In designing a mock assessment, the employer/training provider should include the following elements in its planning:

- the mock culinary challenge observation should take place in a controlled environment, either off-site in an appropriate facility, or on-site if the kitchen (or suitable section) is closed off for the duration of the assessment
- a 2-hour time slot should be available for the complete culinary challenge, if it is intended to be a complete mock observation covering all relevant standards. However, this time may be split up to allow for progressive learning
- ensure that the apprentice's performance is assessed by a competent trainer/assessor, and that feedback is shared with the apprentice to complete the learning experience. The mock assessment sheets later in this guide may be used for this purpose.

## Culinary Challenge Criteria

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During the culinary challenge, which will last for 2 hours, the following standards should be evidenced when producing the 2 courses. Apprentices should prepare for the culinary challenge by considering how the criteria can be met. The apprentice can only achieve a distinction by covering all pass and all of the distinction criteria listed.

## Culinary

<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	FS20 <i>Complete detailed research into the 'base dessert'</i>
CU18 Availability of food	FS21 <i>Execute food preparation and finishing tasks speedily and to an excellent standard, including making changes throughout the process, where necessary</i>
CU19 Mise en place undertaken in a timely fashion and ensure all food preparation allows for requirements of service	FS22 <i>Present dishes to the exact required standard - colour, consistency, texture and temperature</i>
CU20 Follow and adhere to cleaning schedules	FS23 <i>Present flavour balance/taste profiles to the exact required standard</i>
CU21 How to find a dish specification / recipe for prescribed dish	FS24 <i>Work accurately to their previously prepared time plan</i>
CU22 How to read and understand the specification / recipe for the dishes and ingredients	FS25 <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	FS26 <i>Adhere to organisational requirements at all times</i>
CU24 Ensure the correct volume or number of components	FS27 <i>Demonstrate consistent professional communication as required</i>
CU25 Ensure consistent portions are 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 <b>commodities</b> when preparing dishes	
CU33 Ambient, chilled and frozen storage used correctly	
CU34 Correct labelling of food – dates, ingredients, allergens	

<b>Culinary</b>	
<i>To pass, the following must be evidenced</i>	<i>To gain a distinction</i>
CU35 Stock rotation	
CU36 <b>Colour coding</b> , 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	

<b>Food Safety</b>	
<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	

<b>People</b>	
<i>To pass, the following must be evidenced</i>	<i>To gain a distinction</i>
PP01 Take pride in own role through an enthusiastic and professional approach to tasks	<i>There are no distinction criteria for this component</i>

<b>Business</b>	
<i>To pass, the following must be evidenced</i>	<i>To gain a distinction</i>
BN01 Be financially aware in approach to all aspects of work	<i>There are no distinction criteria for this component</i>
BN02 Demonstrate following of specifications and correct food production techniques to meet GP requirements	
BN03 Provide evidence of appropriate documentation being completed	