

Mock Marking Grid

Culinary				
Assessment Criteria		Culinary Challenge	Practical Observation	Professional Discussion
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			
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			
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			
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			

CU51	Turn up on time			
CU52	Wear uniform correctly			
CU53	Use technology in own kitchen as per manufacturers' instructions and in accordance with health and safety regulations			
CU54	Use technology appropriately and as required by the establishment in respect of cooking stated menu items			
CU55	Work safely, efficiently and confidently in use of technology			
CU56	Understand brand standards and basic food costs in relation to quality of produce			
CU57	Respond to feedback from line manager and any customer feedback provided, including complaints			
CU58	Undertake professional development as requested or self-managed			
CU59	Check, report and carry out stock checks, demonstrating stock rotation and recording of activities on appropriate documentation			
CU60	Communicate to appropriate personnel of stock levels and shortages			
CU61	Identify when tasks are not going to plan and have the confidence to request support when needed			
CU62	Contribute to the development of menu items, and follow a structured development plan			
CU63	Work with a mentor to make recommendations for a dish/try out new ideas/skills			
CU64	Reflect on ingredients, dishes and seasons, looking at menu and performance and making recommendations			

Assessment Criteria (Distinction)		Culinary Challenge	Practical Observation	Professional Discussion
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>			
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>			
CU48	<i>Adhere to organisational requirements at all times</i>			
CU49	<i>Demonstrate consistent professional communication as required</i>			
CU65	<i>Evaluate own performance and take development opportunities to improve in food preparation, cooking and service</i>			
CU66	<i>Evaluate dishes to seek improvement/modernisation</i>			
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>			
CU68	<i>Looking for opportunities to influence improvements in culinary performance</i>			
CU69	<i>Demonstrate a passion for cooking by preparing, cooking and serving creative, technically sound dishes</i>			
CU70	<i>Take appropriate opportunities to experiment with new techniques/food items/methods and dishes</i>			

Food Safety				
Assessment Criteria		Culinary Challenge	Practical Observation	Professional Discussion
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			
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’			
Assessment Criteria (Distinction)		Culinary Challenge	Practical Observation	Professional Discussion
FS33	<i>Consistently follows best practice in adhering to all food safety processes</i>			

People				
Assessment Criteria		Culinary Challenge	Practical Observation	Professional Discussion
PP08	Take pride in own role through an enthusiastic and professional approach to tasks			
PP09	Work effectively with others to ensure dishes produced are of high quality, delivered on time and to the standard required			
PP10	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			
PP11	Listen to and respect other peoples' point of view and respond politely			
PP12	Demonstrate team working and professional conduct - checking attendance at work; behaviours in team activities such as team meetings			
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			
PP18	How own working practices and that of team impact on food production and service and the customer experience			
PP19	Effective communication methods and how to communicate with colleagues and team members			
PP20	Team work- as seen by working well with colleagues			
PP21	What training is and the importance of personal development in terms of improving knowledge and skills			

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			
PP27	Specific examples where they have developed/augmented good working relationships			
PP28	Potential challenges pinch points in the working environment and how they can overcome such challenges			
Assessment Criteria (Distinction)		Culinary Challenge	Practical Observation	Professional Discussion
PP17	<i>Use appropriate communication: role model for professionalism: manner, clear and timely information, encouraging feedback, listening actively, striving for excellence in professional relationships</i>			
PP29	<i>Encourage and facilitate good team and working relationships</i>			
PP30	<i>Demonstrate a high level of consideration for other people's opinions</i>			
PP31	<i>Act as a role model to other team members, providing support and guidance when required</i>			
PP32	<i>Taking responsibility for identifying possible development opportunities for self and team members</i>			
PP33	<i>Evaluating own skills and performance, seeking feedback from others and proactively engaging with performance reviews and development planning</i>			

Business				
Assessment Criteria		Culinary Challenge	Practical Observation	Professional Discussion
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			
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			
BN18	What targets they are expected to meet in terms of portion control and wastage			
BN19	Work site GP% targets and what the impact is of not meeting GP			
BN20	Waste management			
BN21	Undertake any recycling and correct disposal of waste			

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			