## Level 2 Commis Chef – End-point Assessment (9081-12)

 **Assessment 701/751 – Culinary Challenge**

**Competency Framework Record**

**Guidance for employers and providers**

The document is to be used to record evidence that you have witnessed of the apprentice working within their normal role and their skills, knowledge, and behaviours demonstrated. These should be documented in the appropriate sections below and provide detail of how the criteria were demonstrated, using specific examples from the apprentice’s performance, and confirm if competency was fully met in your opinion, by confirming Yes or No in the relevant box.

If the End Point Assessor deems the evidence provided as sufficient, the apprentice will be taken forward to the question and answer assessment, where the appropriate grade will be awarded based on the assessment and the evidence provided.

Please ensure all of the information is fully completed to show, name, relationship to apprentice and dates, and the document signed at the foot of the document.

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| **Name of Apprentice** |  | **Date for confirming competence** |  |
| **Name of Employer / Trainer**  |  | **Relationship to apprentice** |  |
| **Site Name** |  | **Length of time you have known apprentice** |  |

 **Dish requirements: 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 one vegetable accompaniment appropriate to the dish
* Must have at least one starch appropriate to the dish
* Must have a sauce appropriate to the dish
* Must be based on a dish from the apprentice’s organisation
* All elements of the dish must be prepared, cooked and served by the apprentice

**Dish requirements: dessert**

* Apprentice will be given a base category of cold and hot dessert range by the end-point assessor at the planning meeting, 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 hot or cold dessert range
* All elements of the dish must be prepared, cooked and served by the apprentice

**Two course meal for two people**

**Duration:** 2 hours

**Assessment requirement:** prepare, cook and serve two portions of each of main course and dessert

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| **Component** | **Details** | **Comments on flavour, balance and texture** |
| **Dish names** | **Main:****Dessert:** |  |
| **Main course: meat, fish or poultry** (must be prepared from ‘whole’) |  |  |
| **Main course: vegetable accompaniment**  |  |  |
| **Main course: starch** |  |  |
| **Main course: sauce** |  |  |
| **Dessert:** |  |  |
| **Dessert: garnish** |  |  |

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| **Pass grading assessment criteria** | **Comments / justification** | **Competence demonstrated Y/N** |
| **Module 1: Culinary** |  |
| **C1 Demonstrate professionalism** Pay attention to detail and work consistently to achieve standards  |  |  |
| **C2 Understand the customer profile** Customer profile of the organisation and how this affects menu design and costing  |  |  |
| **C3 Use equipment and knives effectively** C3.1 Identify correct knives and equipment for preparation, cooking and finishing of dishes and menu items identified in Annex AC3.2 Demonstrate care and attention when using knives and equipment C3.3 Know the correct settings and use of equipment when preparing, cooking and finishing dishes and menu items  |  |  |
| **C4 Undertake mise en place** C4.1 Availability of foodC4.2 Mise en place undertaken in a timely fashion and ensures all food preparation allows for requirements of serviceC4.3 Weigh and measure ingredients using accurately functioning tools or equipment |  |  |
| **C5 Work to menus and recipes** C5.1 How to find a dish specification / recipe for prescribed dishC5.2 How to read and understand the specification / recipe for the dishes and ingredientsC53 Follow specifications / brand standards to prepare and produce dishes and menu items, on time, ensuring consistency of the finished product as per Annex A |  |  |
| **C6 Prepare and cook** C6.1 Apply correct preparation and selection methods when using meat, poultry, fish and vegetables in dishes C6.2 Utilise the correct cuts and preparation methods to produce high quality, technically sound dishes C6.3 Complete preparation and cooking tasks to a high standard, delivered on time and presented as described in the recipe specification  |  |  |
| **C7 Use correct quantities** C7.1 Ensure correct volume / number of componentsC7.2 Ensure consistent portions prepared and servedC7.3 Consistently use the correct volume and quality of commodities in each dish, maintaining attention to detail  |  |  |
| **C8 Care for materials** C8.1 Correct labelling of food – dates, ingredients and allergensC8.2 Colour coding, following food safety systemsC8.3 Stock rotationC8.4 Correctly store and use food commodities when preparing dishes C8.5 Ambient, chilled and frozen storage used correctly |  |  |
| **Module 2: Food Safety** |  |
| **FS1 Prevent contamination** FS1.1 Reduce contamination risks associated with workflow procedures FS1.2 Avoid unsafe behaviour that could contaminate food while you are workingFS1.3 Prevent cross-contamination, such as between raw foods, foods already cooking / re-heating and ready-to-eat foodsFS1.4 Use storage procedures to prevent cross-contamination  |  |  |
| **FS2 Cook safely**FS2.1 Prepare, cook and hold food safelyFS2.2 Use methods, times, temperatures and checks to make sure food is safeFS2.3 Check food before and during operations for any hazards and follow the correct procedures for dealing with these |  |  |
| **FS3 Clean**FS3.1 Make sure surfaces and equipment are clean and in good condition and use clean and suitable cloths for wiping and cleaning between tasksFS3.2 Dispose of waste promptly, hygienically and appropriately  |  |  |
| **FS4 Maintain records**Keep necessary records up-to-date |  |  |
| **Module 3: People** |  |
| **P1 Demonstrate professionalism**Take pride in own role through an enthusiastic and professional approach to tasks |  |  |
| **Module 4: Business** |  |
| **B1 Be financially aware**Be financially aware in approach to all aspects of work |  |  |
| **B2 Maintain documentation**Provide evidence of appropriate documentation being completed |  |  |
| **B3 Follow specifications** Demonstrate following of specifications and correct food production techniques to meet GP requirements  |  |  |

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| **Assessment criteria** | **Comments / justification** | **Competence demonstrated Y/N** |
| **Module 1: Culinary** |  |
| M1:K1 Outline factors that influence the types of dishes and menus offered by the business |  |  |
| M1:K4 Describe how to work methodically, set up, prepare and clean in line with the standards of own organisation |  |  |
| M1:K5\* Identify correct ingredients and portion sizes for each dish to meet recipe specifications |  |  |
| M1:K10 Explain the seasonality of different commodities and the impact of seasonality on the availability, quality and price of ingredients  |  |  |
| M1:S4\* Work methodically to complete tasks at the right moment and to the required standard |  |  |
| M1:S5\* Measure dish ingredients and portion sizes accurately  |  |  |
| M1:S6\* Demonstrate 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  |  |  |
| M1:S7\* Use correct equipment and knife skills when preparing, cooking and presenting food, in line with business standards |  |  |
| M1:S9\* Apply correct selection methods when using meat, poultry, fish and vegetables in dishes, in line with business standards  |  |  |
| M1:S10\* Complete preparation and cooking tasks in line with business needs |  |  |
| M1:B3 Actively keep up to date with business and industry trends |  |  |
| M1:B9\* Demonstrate care and attention when using knives and equipment |  |  |
| M1:B11\* Utilise the correct cuts and preparation methods to produce high quality, technically sound dishes  |  |  |
| **Module 2: Food Safety** |  |
| M2:S1\* Demonstrate good personal practices whilst working at all times |  |  |
| M2:S2\* Maintain a clean and hygienic kitchen environment, in line with sector standards |  |  |
| M2:S3\* Complete kitchen documentation, in line with business standards  |  |  |
| M2:S4\* Avoid contamination while working by using correct cleaning products, documentation and equipment  |  |  |
| M2:S5\* Store, prepare and cook ingredients correctly to deliver a quality product that is safe for the consumer, in line with business and food safety standards  |  |  |
| M2:B1\* Demonstrate high personal hygiene standards |  |  |
| M2:B2\* Follow safe working practices when storing, preparing and cooking ingredients to maintain their quality and safety  |  |  |
| **Module 3: People** |  |
| M3:B1\* Take pride in own role and tasks  |  |  |
| **Module 4: Business** |  |
| M4:B1\* Be financially aware in approach to all aspects of work |  |  |

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| **Distinction criteria** | **Comments / justification** | **Competence demonstrated Y/N** |
| DC1 Work efficiently and effectively with ease, tasks prioritised and sequenced, accurate use of materials, well organised, fast and continuously keeping work area clean and tidy |  |  |
| DC2 Adhere to organisational requirements at all times |  |  |
| DC3 Demonstrate consistent professional communication as required |  |  |
| DC4 Complete detailed research into the ‘base dessert’ |  |  |
| DC5 Food preparation and finishing tasks executed speedily to an excellent standard including making changes throughout the process, where necessary  |  |  |
| DC6 Dishes presented to the exact required standard – colour, consistency, texture and temperature |  |  |
| DC7 Flavour balance / taste profile to the exact required standard |  |  |
| DC8 Work accurately to their previously prepared time plan |  |  |
| DC9 Best practice consistently followed in adhering to all food safety processes |  |  |

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| **Additional comments** |
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Confirmed as an accurate statement:

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| **Signature of employer/provider** | **Print name** |
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| **Signature of apprentice** | **Print name** |
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**Annex A: Preparation and cooking range**









