

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

**Assessment 702/752 - Practical observation**

**Employer Witness Testimony to confirm competency**

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| **Apprentice Name**  |  | **Enrolment number** |  |
| **Witness Name** |  | **Date** |  |
| **Organisation Name** |  |
| **Witness Job Title / Position** |  |
| **Relationship to apprentice** | **Please provide details of your relationship to the apprentice (eg: how long have you worked with the apprentice and in what capacity).** |

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| **Culinary*** CK5 Identify correct ingredients and portion sizes for each dish in line with recipe specifications
* CS1 Contribute to reviewing and refreshing menus in line with business and customer requirements
* CS2 Use available technology in line with business procedures and guidelines to achieve the best result
* CS4 Work methodically to prioritise tasks, ensuring they are completed at the right moment and to the required standard
* CS5 Measure dish ingredients and portion sizes accurately
* CS6 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
* CS7 Use correct knives and knife skills when preparing food and use the correct equipment when preparing, cooking and presenting food
* CS8 Correctly store and use food commodities when preparing dishes
* CS9 Apply correct preparation and selection methods when using meat, poultry, fish and vegetables in dishes
* CS10 Complete preparation and cooking tasks to a high standard, delivered on time and presented as described within the recipe specification
* CB2 Use technology and equipment in line with training
* CB4 Demonstrate the ability to identify when tasks are not going to plan and has the confidence to request support when needed
* CB5 Pay attention to detail and work consistently to achieve standards
* CB7 Demonstrate care and attention when using knives and equipment
* CB8 Consistently use the correct volume and quality of commodities in each dish, maintaining attention to detail
* CB9 Utilise the correct cuts and preparation methods to produce high quality, technically sound dishes.
 |
| **Witness Testimony for culinary** |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** CK5 CS7/9/10 CB 5/7/8/9 The apprentice demonstrated that they ensured dishes are ready for service and presented to the recipe specification ensuring due care and attention when using knives and equipment.

**Distinction criteria*** CS7/9/10 CB 5/7/8/9 The apprentice demonstrated that they adhere to organisational requirements and produce dishes to the exact organisational brand standard including flavour/balance and taste profile.
 |
| **Example 1**They demonstrated this by…….**Example 2**They demonstrated this by……. |
| Date the above examples took place: |  |
| Cross reference to criteria if applicable: |  |  |  |
| **Witness Testimony for culinary** |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** CS5/6/CB9The apprentice demonstrated a range of craft preparation techniques, basic cooking skills to present dishes in line with business requirements and the dishes are high quality and technically sound.

**Pass criteria*** CK5/CS9 The apprentice demonstrated the correct preparation and selection techniques including the correct ingredients and portion sizes when using poultry, fish, meat and vegetables to produce dishes in line with the organisational requirements.
 |
| **Example 1**They demonstrated this by…….**Example 2**They demonstrated this by……. |
| Date the above examples took place: |  |
| Cross reference to criteria if applicable: |  |  |  |
| **Witness Testimony for culinary** |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** CS2/CB2/4 The apprentice demonstrated that they can effectively use kitchen based technology in accordance with operating instructions and to present dishes in line with organisational requirements.
 |
| **Example 1**They demonstrated this by…….**Example 2**They demonstrated this by……. |
| Date the above examples took place: |  |
| Cross reference to criteria if applicable: |  |  |  |
| **Witness Testimony for Culinary** |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** CS4/CS8 The apprentice demonstrated that they can work to prioritise tasks to ensure dishes are presented to business standard whilst working in a busy work environment.

**Pass criteria*** CS2/10The apprentice demonstrated that they consistently ensured that they adhered to legal requirements in regards to stock rotation/ labelling of food/ colour coding and storage of food.

**Distinction criteria 1*** CS4/CS8 The apprentice demonstrated efficient, coordinated working to exceed timescales, standards or ways of working.

**Distinction criteria 2*** CB5 The apprentice demonstrated consistently maintaining standards, speed and precision under pressure.
 |
| **Example 1**They demonstrated this by…….**Example 2**They demonstrated this by……. |
| Date the above examples took place |  |
| Cross reference to criteria if applicable |  |  |  |
| **Witness Testimony for culinary** |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** CS1 The apprentice demonstrated that they are up to date with industry trends and are aware of the factors that influence the dishes / menus that are offered by the business.
 |
| **Example 1**They demonstrated this by…….**Example 2**They demonstrated this by……. |
| Date the above examples took place |  |
| Cross reference to criteria if applicable |  |  |  |
| **People*** PS1 Work effectively with others to ensure dishes produced are of high quality, delivered on time and to the standard required
* PS2 Use suitable methods of communication and operate in a fair and equal manner that demonstrates effective team working
* PS5 Perform role to the best of own ability in line with the business values and culture
* PB1 Take pride in own role through an enthusiastic and professional approach to tasks
* PB2 Listen to and respect other peoples’ point of view and respond politely
* PB5 Behave in a manner in line with the values and culture of the business
 |
| **Witness Testimony for**  |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** PS2 The apprentice demonstrated suitable communication methods used effectively with the team, internal customers and other departments / stakeholders including appropriate behaviours in team activities e.g. team meetings
 |
| **Example 1**They demonstrated this by…….**Example 2**They demonstrated this by……. |
| Date the above examples took place |  |
| Cross reference to criteria if applicable |  |  |  |
| **Witness Testimony for**  |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** PB1/5 The apprentice demonstrated good team work including being flexible around rota changes /covering for members of the team/ consistently good time keeping and professional conduct.
* PS1 Work effectively with others to ensure dishes produced are of a high quality, delivered on time and to the standard required
 |
| **Example 1**They demonstrated this by…….**Example 2**They demonstrated this by……. |
| Date the above examples took place |  |
| Cross reference to criteria if applicable |  |  |  |
| **Witness Testimony for**  |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** PB2/PS2 The apprentice demonstrated that they can appropriately respond to instructions, listen carefully to others points of views and respect others peoples opinions.
 |
| **Example 1**They demonstrated this by…….**Example 2**They demonstrated this by……. |
| Date the above examples took place |  |
| Cross reference to criteria if applicable |  |  |  |
| **Witness Testimony for**  |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** PB1 The apprentice demonstrated that they are enthusiastic and take pride in their own role and go the extra mile.
 |
| **Example 1**They demonstrated this by…….**Example 2**They demonstrated this by……. |
| Date the above examples took place |  |
| Cross reference to criteria if applicable |  |  |  |
| **Food Safety*** FS1 Maintain a clean and hygienic kitchen environment at all times, complete kitchen documentation as required
* FS2 Store, prepare and cook ingredients correctly to deliver a quality product that is safe for the consumer
* FB1 Demonstrate high personal hygiene standards
* FB2 Follow safe working practices when storing, preparing and cooking ingredients to maintain their quality and safety.
 |
| **Witness Testimony for food safety** |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** FS1/FB2 The apprentice demonstrated that they have kept all necessary food safety records up to date and ensured that they minimised food contamination risk and avoided unsafe behaviour.

**Distinction criteria*** FS1/FS2/FB1/FB2 Apply best practice consistently following and adhering to all food safety processes
 |
| **Example 1**They demonstrated this by…….**Example 2**They demonstrated this by……. |
| Date the above examples took place |  |
| Cross reference to criteria if applicable |  |  |  |
| **Witness Testimony for food safety** |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** FS2/FB1 The apprentice demonstrated ensuring that they cook and hot hold food safely using the legal methods /times and temperature checks and keep all records up to date.
 |
| **Example 1**They demonstrated this by…….**Example 2**They demonstrated this by……. |
| Date the above examples took place |  |
| Cross reference to criteria if applicable |  |  |  |
| **Witness Testimony for food safety** |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** FS2 The apprentice demonstrated consistently that their practices prevented food contamination between raw foods/ready -to-eat foods/cooked and prepared foods.
 |
| **Example 1**They demonstrated this by…….**Example 2**They demonstrated this by……. |
| Date the above examples took place |  |
| Cross reference to criteria if applicable |  |  |  |
| **Business*** BS1 Follow instructions to meet targets and effectively control resources
* BS2 Follow procedures regarding usage and waste of resources
* BS3 Undertake all tasks with due care and attention, reporting risks in the appropriate manner
* BB1 Be financially aware in approach to all aspects of work
* BB2 Set an example to others by working in ways that minimise waste
* BB3 Is vigilant and aware of potential risks within the kitchen environment and takes action to prevent them
 |
| **Witness Testimony for business** |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** BS1/2 BB1/2 The apprentice demonstrated that they are financially aware in all aspects of their work role including waste management and the use and control of resources. ( consider any documentation completed)
 |
| **Example 1**They demonstrated this by…….**Example 2**They demonstrated this by……. |
| Date the above examples took place |  |
| Cross reference to criteria if applicable |  |  |  |
| **Witness Testimony for business** |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** BS3/BB3The apprentice demonstrated that they are aware of the potential risks in the work environment and takes positive action to prevent them.
 |
| **Example 1**They demonstrated this by…….**Example 2**They demonstrated this by……. |
| Date the above examples took place |  |
| Cross reference to criteria if applicable |  |  |  |

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| Employer Declaration  |
| **I can confirm that:*** **The examples provided within this witness testimony are a true and accurate account of real work-based examples. The apprentice has been observed carrying out work based activities where they have shown practical competency against the standard.**
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| **Witness Signature** |  | **Date** |  |

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| Apprentice Declaration |
| **I confirm that:*** **The examples provided within this witness testimony are accurate and based on real-work based examples where I have practically demonstrated competency against the standard.**
* **I understand that the details of the examples included may be explored further by the Independent End-point Assessor during the Practical Observation Question & Answer session.**
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| --- | --- | --- | --- |
| **Apprentice Signature** |  | **Date** |  |