**Level 3 Chef de Partie End-point Assessment (9085-12)**

**Assessment 701/751 – Culinary Challenge**

**Provider 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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| Employer Declaration | | | |
| * **By completing this document you are confirming that the apprentice is competent against the standard.** * **You must provide TWO examples as to how the apprentice has practically demonstrated the knowledge, skills and behaviours for each of the criteria below.** * **You might find that one example could be used as evidence to cover other Knowledge, Skills and Behaviours or criteria for the practical observation. Where this is the case please clearly indicate using the relevant boxes under each example. ( e.g. CS1)**   **b** | | | |
| **Culinary**   * ***CS1 Support the development of and contribute to reviewing and refreshing menus and dishes in line with business requirements and influencing factors*** * ***CS5 Develop and use effective plans which reflect the most appropriate methods for maximising yield and minimising waste when producing quality dishes and menu items in line with business requirements*** * ***CS6 Work methodically handling many tasks at once, directing others as appropriate, and ensuring they are completed at the right moment and to the required standard*** * ***CB3 Show commitment to developing skills and knowledge; trying and improving new ingredients and dishes; practicing and reflecting on different preparation and cooking techniques*** * ***CB4 Produce dishes and associated products that show skills, imagination and flair*** * ***CB5 Promote efficient ways of working to team*** * ***CB6 Remain calm under pressure to deliver the required outcome*** | | | |
| **Witness Testimony for Culinary** | | | |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria: | | | |
| **Pass Criteria**   * CS1/5/CB3 The apprentice demonstrated providing evidence of research into menu and dish options appropriate to the situation, e.g. organisation, season, local availability of ingredients. | | | |
| **Example 1**  They demonstrated this by…….  **Example 2**  They demonstrated this by……. | | | |
| **Date the above example(s) took place:** |  | | |
| **Cross references 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**   * CB4 The apprentice demonstrated producing a balanced menu with a range of dishes incorporating different skills and techniques for a range of foods.   **Distinction criteria**   * CB3/4 CS1The apprentice demonstrated producing a well researched, thought out, balanced menu which incorporates the relevant influences and justifies the inclusion of the dishes in relation to these influences. | | | |
| **Example 1**  They demonstrated this by…….  **Example 2**  They demonstrated this by……. | | | |
| **Date the above example(s) took place:** |  | | |
| **Cross references 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**   * CS6 The apprentice demonstrated ensuring the food preparation and cooking areas are prepared for the challenge   **Distinction criteria**   * CS6 The apprentice demonstrated minimising potential disruption by proactively assessing the activities and identifying and addressing issues in advance. | | | |
| **Example 1**  The apprentice demonstrated this by….  **Example 2**  The apprentice demonstrated this by…. | | | |
| **Date the above example(s) took place:** |  | | |
| **Cross references 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**   * CB5/CB6 The apprentice demonstrated working with an organised and systematic approach, ensuring deadlines are met before and during service.   **Distinction criteria 1**   * CB5 The apprentice demonstrated efficient, coordinated working to exceed timescales, standards or ways of working.   **Distinction criteria 2**   * CB6 The apprentice demonstrated consistently maintaining standards, speed and precision under pressure. | | | |
| **Example 1**  The apprentice demonstrated this by….  **Example 2**  The apprentice demonstrated this by…. | | | |
| **Date the above example(s) took place:** |  | | |
| **Cross references to criteria if applicable:** |  |  |  |

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| Witness Testimony for Culinary |
| Please provide TWO specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria**   * CB4 The apprentice demonstrated producing dishes on time and presented in line with menu specification / standard. |
| **Distinction criteria**   * CB4The apprentice demonstrated producing dishes of high quality with excellent balance of flavour, seasoning, presentation, consistency and temperature. |
| **Example 1**  They demonstrated this by…….  **Example 2**  They demonstrated this by……. |

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| Date the above example(s) took place: |  | | |
| **Cross references to criteria if applicable:** |  |  |  |
| **Business**   * BS1 Use techniques that help improve competitiveness, business performance, revenue, profit margins and customers’ experience * BS2 Contribute to the costing of dishes, monitor the use of ingredients and other resources, yield, wastage and portion sizes to control costs * BB1 Demonstrate a keen business sense, producing dishes and menu items in line with business and customer requirements * BB2 Be financially aware in approach to all aspects of work * BB3 Keep waste to a minimum, promote initiatives to improve sustainability in the kitchen | | | |
| **Witness Testimony for Business** | | | |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; | | | |
| **Pass Criteria**   * BS1/BB1/BB3 The apprentice demonstrated ensuring activities comply with legal requirements, industry regulations, professional codes and organisational policies / standards | | | |
| **Example 1**  **They demonstrated this by…….**  **Example 2**  **They demonstrated this by…….** | | | |
| **Date the above example(s) took place:** |  | | |
| **Cross references to criteria if applicable:** |  |  |  |

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| Witness Testimony for Business |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **(Pass criteria)**   * BS2/BB2 The apprentice demonstrated producing costings for the dishes appropriate to the dish prices (this can be individually priced dishes or a set priced menu).   **(Distinction criteria)**   * BS2/BB2 The apprentice demonstrated providing detailed costings which are accurate, including the organisation’s required gross profit margin and comprehensive for each dish and linked to the selling price of the menu item (this can be individually priced dishes or a set priced menu). |
| **Example 1**  They demonstrated this by …..  **Example 2**  They demonstrated this by ….. |

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| Date the above example(s) took place: |  | | |
| **Cross references 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** |  |