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

**Assessment 702/752 - Practical observation**

**Employer Witness Testimony to confirm competency**

|  |  |  |  |
| --- | --- | --- | --- |
| **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).** |

|  |
| --- |
| 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. CS2)**

**b** |
| **Culinary*** *CK3 Understand the principles of food preparation and cooking; traditional and modern cuisine; taste; allergens; diet and nutrition to produce dishes and menu items that meet business and customer requirements*
* *CK4 Understand, for each of food groups, the preparation, cooking and finishing methods used to produce advanced dishes. Preparation, cooking and finishing methods to include (as appropriate to each food group) construction, traditional, classical and modern skills and techniques, culinary science and contemporary styles, including the effects of preparation, cooking and finishing methods on the end product.*
* *CK5 Identify how to maximise yield and quality, and minimise wastage of ingredients and other resources*
* *CK6 Know how to produce dishes and menu items to standard whilst working in a challenging, timebound environment*
* *CS2 Use available technology in line with business procedures and guidelines to achieve the best result*
* *CS3 Demonstrate a range of advanced craft preparation and cooking skills and techniques to develop and produce quality dishes and menu items in line with business requirements*
* *CS4 Demonstrate advanced skills and techniques in producing dishes to specifications*
* *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*
* *CB2 Use technology and equipment responsibly following reporting procedures and use training and supervision to ensure safe use of equipment*
* *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*** The apprentice demonstrated ensuring stock / resources are ready for service and address shortages or issues with stock accordingly.
* The apprentice demonstrated recording consumption and keeping all records (manual or electronic) up to date and supplied to the correct person.
 |
| **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*** The apprentice demonstrated ensuring the food and food production areas are prepared for service, ensuring business / brand standards are maintained and changes or additions to menus are informed to the correct person.
 |
| **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*** The apprentice demonstrated working with an organised and systematic approach, ensuring deadlines were met before and during service.

**Distinction Criteria*** The apprentice demonstrated efficient, coordinated working to exceed timescales, standards or ways of working.
 |
| **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:*** The apprentice demonstrated producing dishes on time and presenting in line with organisational standards.

**Distinction criteria 1:*** The apprentice demonstrated consistently maintain standards, speed and precision under pressure.

**Distinction criteria 2:*** 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:** |  |  |  |

|  |
| --- |
| People:* PK1 Know how to brief, coach and motivate others positively to deliver high quality dishes and menu items.
* PK2 Understand own role in building teams and inter-team relationships, and how to influence behaviours of team members both back and front of house
* PK3 Understand how to work with people from a wide range of backgrounds and cultures and recognise how local demographics may impact on the product range of the business
* PK4 Understand the methods available and importance of training and development to maximise the performance of self and team
* PS1 Brief, coach and motivate others to produce high quality dishes and menu items which are delivered on time and to standard
* PS2 Maintain harmony across the team and with colleagues in other parts of the organisation, identifying and dealing with problems constructively to drive a positive outcome
* PS3 Use effective methods of communication and operate in a fair and empathic manner that achieves the desired result and demonstrates a flexible customer centric culture
* PS4 Actively develop own skills and knowledge, and those of the team, through training and experiences
* PB1 Challenge personal methods of working and seek methods for improvement, recognising the impact that personal performance has on achieving efficient and effective results
* PB2 Be solution focussed to achieve the required outcome and support positive, open communications that help achieve the best result for colleagues, customers and the business
* PB3 Promote a fair, non-discriminatory and equal working environment, actively listen and empathise with other peoples’ point of view and respond politely
* PB4 Take ownership and responsibility for own learning and development, as well as that of the team, provide, welcome and act on feedback to improve own performance
 |
| **Witness Testimony for People** |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** The apprentice demonstrated Communicating effectively with the team, internal customers and other departments / stakeholders.
 |
| **Distinction criteria*** The apprentice demonstrated ensuring communications were efficient, adapted to audience, understood and resultant actions undertaken at the appropriate time.
 |
| **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 People** |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** The apprentice demonstrated leading the work of the team during activities to ensure correct performance levels are achieved.
 |
| **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 People** |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** The apprentice demonstrated providing support to the team as required, leading by example to maximise performance.
 |
| **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 People** |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria |
| **Pass criteria*** The apprentice demonstrated ensuring the team are briefed on preparation and service requirements.

**Distinction criteria*** The apprentice demonstrated actively promoting business / brand standard when briefing team members and monitoring service.
 |
| **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 People** |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** The apprentice demonstrated responding to requests for additional information accurately and promptly.
 |
| **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:** |  |  |  |

|  |
| --- |
| Business* *BK2 Understand the principles of profit and loss, and recognise how to support the overall financial performance of the business through operating efficiently to reduce wastage and deliver profit margins*
* *BK3 Understand the principles of supply chain management, sustainable procurement and working practices in the kitchen*
* *BK4 Recognise and understand legislative responsibilities and the importance of protecting peoples’ health, safety and security*
* *BK5 Know the principles of risk assessment and how to identify, plan for and minimise risks to the service and operation*
* *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*
* *BS3 Use sustainable working practices and encourage and support others to do the same*
* *BS4 Comply with legal requirements and inspire confidence by maintaining the safety and security at all times*
* *BS5 Risk assess situations, identifying and isolating matters of concern, by establishing the cause and intervening accordingly to minimise any risk to people and comply with legislation.*
* *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*
* *BB4 Advocate the importance of working safely and legally in the best interest of all people*
* *BB5 Think and act promptly to address problems as they arise and keep customers satisfied and operations flowing smoothly*
 |
| **Witness Testimony for Business** |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass Criteria*** The apprentice demonstrated ensuring all actions were in line with business / brand standard / dish specification.
 |
| **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 Business |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** 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:** |  |  |   |

|  |
| --- |
| 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.**
 |

|  |  |  |  |
| --- | --- | --- | --- |
| **Witness Signature** |  | **Date** |  |

|  |
| --- |
| 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.**
 |

|  |  |  |  |
| --- | --- | --- | --- |
| **Apprentice Signature** |  | **Date** |  |