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**Level 2 Production Chef - End-point Assessment (9087-12)**

**Assessment 700/750 Practical Observation**

**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** |  |

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| **Pass grading statements** | **Comments / justification** | **Competence demonstrated Y/N** |
| **Module 1: Kitchen Operations** |
| PG1 Can produce food maintaining organisational standards and procedures.  |  |  |
| PG2 Uses kitchen tools and equipment correctly to produce consistently high-quality dishes according to specifications  |  |  |
| PG3 Work area is clean and organised |  |  |
| **Module 2: Nutrition** |
| PG4 Produces dishes to suit individuals’ specific dietary, religious and allergenic needs as required |  |  |
| **Module 3: Legal & Governance**  |
| PG5 All regulations, legislation and procedural requirements are complied with and all required documentation is completed  |  |  |
| **Module 4: People**  |
| PG6 Demonstrates a professional approach upholding the vision, values and objectives of the organisation |  |  |
| PG7 Communicates with colleagues, managers and customers to promote a positive image of self and the organisation |  |  |
| PG8 Leads by example, working respectfully to support team members and ensures customer expectations are met |  |  |
| **Module 5: Business/Commercial** |
| PG9 Uses resources and technology in line with organisation’s financial constraints, style, specifications and ethos |  |  |

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| **Assessment criteria** | **Comments / justification** | **Competence demonstrated Y/N** |
| **Module 1: Kitchen Operations** |
| S1 Check, prepare and assemble food to meet the needs of customers and maintaining organisational standards and procedures |  |  |
| S2 Cook and regenerate food to meet the needs of customers and maintaining organisational standards and procedures |  |  |
| S3 Hold and present food to meet the needs of customers and maintaining organisational standards and procedures |  |  |
| S4 Use kitchen tools and equipment correctly to produce consistently high-quality dishes according to specifications |  |  |
| S5 Take responsibility for the cleanliness, organisation and smooth running of the work area |  |  |
| **Module 2: Nutrition**  |
| S1 Produce dishes to suit individuals’ specific dietary, religious and allergenic needs as required |  |  |
| **Module 3: Legal & Governance**  |
| S1 Comply with all regulations, legislation and procedural requirements |  |  |
| S2 Complete and maintain documentation to meet current legislative guidelines |  |  |
| **Module 4: People** |
| S1 Use effective methods of communication with all colleagues, managers and customers to promote a positive image of yourself and the organisation |  |  |
| S2 Complete and maintain documentation to meet current legislative guidelines |  |  |
| S3 Work to ensure customer expectations are met |  |  |
| **Module 5: Business/Commercial**  |
| S1 Work collaboratively to uphold the vision, values and objectives of the organisation |  |  |
| S2 Maximise quality and consistency in food production by using resources in line with organisations’ financial constraints, style, specifications and ethos |  |  |
| S3 Use technology appropriately |  |  |
| **Behaviours**  |
| B1 Lead by example, working conscientiously and accurately at all times |  |  |
| B2 Be diligent in safe and hygienic practises |  |  |
| B3 Take ownership of the impact of personal behaviours and communication by consistent, professional approach |  |  |
| B4 Advocate equality and respect working positively with colleagues, managers and customers |  |  |
| B5 Actively promote self and the industry in a positive, professional manner |  |  |

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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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