

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

**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. CS4)***

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| **Culinary*** CK1 Identify the factors which influence the types of dishes and menus offered by the business
* CK4 Know how to undertake set up, preparation and cleaning tasks to standard whilst working in a challenging, time-bound environment
* CK5 Identify correct ingredients and portion sizes for each dish in line with recipe specifications
* CK10 Recognise the impact of seasonality on the availability, quality and price of ingredients
* 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
* 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
* CB1 Show enthusiasm for keeping up to date with business and industry trends
* CB7 Demonstrate care and attention when using knives and equipment
* 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*** CK4/5 CS4/5/10 CB7 The apprentice demonstrated that the mise-en-place was ready for the culinary challenge and presented to the recipe specification ensuring due care and attention when using knives and equipment.
* CK5 CS5/10 CB7 The apprentice demonstrated that they presented consistent portions to the dish specification.
 |
| **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*** CS4/6 CB7/9 The apprentice demonstrated a range of craft preparation techniques, basic cooking skills to present 2 dishes in line with business specification and dishes that are high quality and technically sound.
* CS 5/7/9 CB7/9 The apprentice demonstrated the correct preparation and selection techniques including the correct ingredients /cuts/preparation methods and portion sizes when using poultry or fish or meat and vegetables.
* **Distinction criteria**
* CS4/5/6/7/9/10 CB7/9 The apprentice demonstrated consistently that they produced the 2 dishes to the exact and excellent standards to include: flavour/taste profile and colour/consistency/texture and temperature.
 |
| **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*** CK1/10 The apprentice demonstrated that they can produce a customer profile and how this affects the menu design/costing and the availability of food.

**Distinction criteria** * CK1/10The apprentice demonstrated that they had completed full and detailed research for a base dessert and worked accurately to an agreed time plan.
 |
| **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*** CK1 CB1 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 |  |  |  |
| **Witness Testimony for culinary** |
| Please provide **two** specific examples of how and when the apprentice has demonstrated competency against the criteria; |
| **Pass criteria*** CK4 CS4/6 The 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.
 |
| **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*** PB1 Take pride in own role through an enthusiastic and professional approach to tasks.
 |
| **Witness Testimony for people** |
| 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 were professional and enthusiastically took pride in their work.
 |
| **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*** FS1/2 FB1/2 The apprentice demonstrated that they have kept all necessary food safety records up to date and ensured that they minimised food contamination risks and avoided unsafe behaviour.
 |
| **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 FB1/2 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*** BB1 Be financially aware in approach to all aspects of work
 |
| **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*** BB1 The apprentice demonstrated that they are able to follow specifications and provide the correct evidence of all documentation being 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 |  |  |  |

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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** |  |