Senior Chef Production Cooking Apprenticeship (9082-12)

Version 1 (April 2018)

End-Point Assessment Handbook

Contents

Introduction

About this document

This document sets out the content that needs to be taught to prepare for the Knowledge Test component of the Senior Chef – Production Cooking Apprenticeship End Point Assessment.

301 Senior Chef - Production Cooking

This content is divided into four areas of learning:

1 Culinary

2 Food safety

3 People

4 Business

In addition to learning specific content for each of these four areas of learning, learners are also expected to make connections between topics within and area of learning and between areas of learning. This is referred to as synoptic learning and assessment.

1   Culinary

Topics
1.1   Principles of food preparation and cooking
1.2   The use of technology to support the preparation and production of menu items and dishes
1.3   Practices leading to a safe kitchen environment
1.4   How a personal approach and performance impacts on successful production of menu items and dishes

Topic 1.1
Basic tastes and flavours

How the basic tastes contribute to the development of balanced flavours in dishes:
- Saltiness
- Bitterness
- Sourness
- Sweetness
- Umami
- Pungency.

Evolving a dish from a recipe

The process of evolving a dish from a recipe for different purposes and using different techniques:
- Deconstruction
- Replacing ingredients
- Scaling up/down
- Production methods
- To meet dietary requirements
- Equipment available
- Use of convenience ingredients
- From classical to modern
- From modern to classical.

Nutritional value of dishes

How the nutritional value of dishes influences customer choice:
- Dietary needs of different types of customer (elderly, children, gender)
- Lifestyle (sedentary, active)
- Health issues (diabetes, heart disease)
- Location (hospitals, schools, workplace).

Cooking methods

Suitability of different cooking methods in different types of kitchen operations.

How to adapt a recipe to achieve a similar texture, appearance, nutritional value and/or flavour:
- Poaching
- Boiling
- Braising
- Steaming
- Sous vide
- Stir-frying
- Stewing.
- Shallow frying
- Grilling
- Roasting
- Baking
- Deep frying
- Griddling
- Sautéing.

Kitchen operations

How to organise kitchen operations to meet business targets:
- Consistency
- Reduced costs
- Reduced wastage
- Improved efficiency
- Improved customer experience.

Topic 1.2
Equipment

The suitability of different types of equipment for different kitchen operations:
- Steamer
- Water bath
- Stick blender
- Thermo mixer
- Roto evaporator
- Vacuum packer
- Blast freezer
- Blast chiller
- Bratt pans
- Pressure cookers
- Combination ovens
- Bowl mixer
- Digital probe
- Induction hobs.

How to use equipment correctly.

Technology

How technology supports efficiency of food preparation, cooking and service:
- Software
- Hardware
- Equipment.

Evaluate the use of technology in effective and efficient food preparation, cooking and service.

Topic 1.3
Equipment

Typical causes of equipment malfunction and what to do when equipment fails:
- Incorrect assembly
- Maintenance and servicing
- Using for wrong purpose
- Not following manufacturer's instructions.

Potential food safety and health and safety hazards relating to specialist equipment.

Understand how potential food safety and health and safety hazards relating to equipment can be minimised.

Legal responsibilities

Know the legal responsibilities relating to safety and security in the workplace:
- Food Safety Act
- Health and Safety at Work etc Act
- Management of Health and Safety at Work Act
- Control of Substances Hazardous to Health Regultions
- Working Time Directive
- Manual Handling and Lifting Regulations
- Data Protection Act
- Equalities Act.

Consider the impact of actions and decisions on health and safety.

Topic 1.4
Behaviours

Behaviour that affects the successful production of menu items and dishes:
- Punctuality
- Personal hygiene
- Professionalism
- Attendance
- Methodical working
- Attitude
- Enthusiasm
- Organised
- Creativity
- Support for others
- Time management.

2   Food safety

Topics
2.1   Food safety practices and procedures
2.2   Ingredients and their storage

Topic 2.1
Legal responsibilities

Legal responsibilities of kitchen staff, other staff and employers in respect of food safety legislation.

Roles, responsibilities and powers of enforcement agencies.

HACCP

How HACCP based principles are applied in practice:
- Hazard analysis
- Determine critical control points
- Establish critical limits
- Establish a system to monitor control of the CCP
- Establish the correct action to be taken if monitoring indicates that a participate CCP is not under control
- Establish procedures for verification to confirm that the HACCP system is working effectively
- Establish documentation concerned all procedures and records appropriate to those principles and their application.

Evaluate kitchen operations against HACCP principles.

The process involved in setting up a food safety management system adopting the 12 steps of HACCP as specified in the Codex Alimentarius:

- Assemble HACCP team
- Describe product
- Identify intended use
- Construct flow diagram
- On-site confirmation of flow diagram
- List all potential hazards associated with each step, conduct a hazard analysis, and consider any measures to control identified hazards *(Principle 1)*
- Determine Critical Control Points *(Principles 2)*
- Establish critical limits for each CCP *(Principle 3)*
- Establish a monitoring system for each CCP *(Principle 4)*
- Establish corrective actions *(Principle 5)*
- Establish verification procedures *(Principle 6)*
- Establish Documentation and Record Keeping *(Principle 7)*.

Monitoring of food safety

The suitability of different monitoring techniques in food safety management:
- Audit
- Observe
- Data collection
- Qualitative
- Quantitative
- Sampling
- Equipment checks and calibration
- Risk assessment
- Continuous improvement cycle
- Organoleptic.

The process of monitoring a food safety programme and the techniques applied at each stage:

- Establishing scope, frequency and requirements
- Collecting evidence
- Review evidence
- Evaluating evidence
- Identify areas of non-compliance
- Produce reports with required actions
- Monitor implementation of required actions.

Actions to be taken and techniques to be applied when food safety management issues and problems are identified.

Topic 2.2
Ingredients

Know what to look for in ingredients:

- Food safety legislation
- Trading standards
- Quality assurance labelling
- Provenance.

Food controls

Methods for temperature control of food for preparation, cooking and service:

- Hot hold
- Blast chill
- Blast freeze
- Cold hold.

3   People

Topics
3.1   Supporting and influencing a team
3.2   Relationship between front and back of house
3.3   Inclusion and diversity

Topic 3.1
Team working

Characteristics of an effective team and how they contribute to effective team working:
- Sharing common goals
- Support for each other
- Clear communication
- Clear roles and responsibilities
- Agreed standards
- Acknowledge strengths and weaknesses
- Conflicts resolved.

Leadership

Characteristics of different leadership styles and how they impact on:
- The business
- The leader
- Employees
- Other stakeholders.

Leadership styles to consider:
- Laissez-faire
- Autocratic
- Democratic
- Participative.

Leadership qualities and how they are shown in practice:
- Clear values
- Emotional intelligence
- Ability to inspire
- Entrepreneurship
- Clear communication
- Work/life balance.

Developing others

The suitability of techniques for developing others:
- Coaching
- Mentoring
- Performance reviews
- Training.

Ethics

Characteristics of ethical and unethical behaviour and how ethical behaviour is demonstrated:
- Responsibility
- Honesty
- Transparency
- Respect
- Fairness.

Topic 3.2
Relationship between front and back of house

The relationship between front and back of house:
- The impact on business success
- The impact on the customer experience
- How teams work together to achieve objectives
- The contribution of each to achieve objectives
- Stress points for different teams
- Support required for teams
- How to communicate between teams.

Topic 3.3
Inclusion and diversity

The importance of promoting inclusion and diversity to a business.

The benefits to a business of cultural diversity.

How organisations can create diversity in staff and customer base.

Local demographics

How to adapt the products and services to meet the needs of local demographics.

4   Business

Topics
4.1   Improving overall business performance
4.2   Improving overall financial performance
4.3   Risk management

Topic 4.1
Business concepts

Understand how to apply business vision, culture, objectives, targets and key performance indicators to a business.

Topic 4.2
Financial information

Calculate financial information relating to kitchen operations:
- Yield
- Gross profit
- Net profit
- Selling price
- Labour
- Wastage.

Financial success

Understand the relationship between internal and external factors and financial success:
- Costing decisions
- Procurement decisions
- Staffing
- Physical resources
- Marketing
- Legal
- Technology
- Food trends.

Understand how to add value to business profitability.

Sustainability

Opportunities for energy efficiency in the business.

Opportunities for waste reduction in the business.

Opportunities for sustainable practices in the business:
- Food miles
- Carbon footprint
- Packaging
- Seasonality
- Regeneration.

Topic 4.3
Risk management

Principles of risk management applied to kitchen operations and business success:
- What is risk assessed
- What is included in a risk assessment
- The difference between hazard, issue, risk, likelihood, severity, impact and control
- Risk management – who is involved and the process to follow
- Understand the implications of poor risk management
- Contingency plans.

Health and safety and food safety risks are already addressed earlier in the content. This topic focuses on risk management in general terms and in relation to:
- Kitchen operations
- Service
- Financial stability/success
- Project management/success
- Achieving business objectives.

Useful contacts

Centres Exam entries, Certificates, Registrations/enrolment, Invoices, Missing or late exam materials, Nominal roll reports, Results	**E: centresupport@cityandguilds.com**
Learners General qualification information	**E: learnersupport@cityandguilds.com**
Other contacts For other contacts visit the Contact Us page of our website	**W: www.cityandguilds.com/help/contact-us**

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