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

 **Assessment 701/751 – Culinary Challenge**

**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** |  |

**Three course meal for two people**

**Duration:** 3 hours

**Assessment requirement:** prepare, cook and serve two portions of each of starter, main course and dessert

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| **Component** | **Details** |  **Comments** |
| **Dish names** | **Starter:****Main:****Dessert:** |  |
| **Main or starter:** meat, fish or poultry which must be whole requiring preparation |  |  |
| **Starter: garnish, sauce or accompaniment** (appropriate to the dish) |  |  |
| **Main course: vegetable** (at least two vegetables) | **Vegetable 1:****Vegetable 2:** |  |
| **Main course: starch** |  |  |
| **Main course: sauce** |  |  |
| **Dessert** |  |  |
| **Dessert: garnish, sauce or accompaniment** (appropriate to the dish) |  |  |

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| **Pre-assessment tasks** | **Comments / justification** |
| Time plan |  |
| Recipe(s) |  |
| Food order |  |
| Original menu balance |  |
| Selected menu balance  |  |
| Allergens identified on menus (comment on accuracy) |  |
| Menu costing (e.g. average cost on set price menu, GP% on individual dishes) |  |

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| **Module** | **Pass grading assessment criteria** | **Comments / justification** | **Competence demonstrated Y/N** |
| **1 Culinary** | PC1 Provide evidence of research into menu and dish options appropriate to the situation, e.g. organisation, season, local availability of ingredients  |  |  |
| PC2 Produce a balanced menu with a range of dishes incorporating different skills and techniques for a range of foods  |  |  |
| PC3 Ensure the food preparation and cooking areas are prepared for the challenge |  |  |
| PC4 Work in organised and systematic approach, ensuring deadlines are met before and during service |  |  |
| PC5 Produce dishes on time and present in line with menu specification / standard  |  |  |
| **4 Business** | PC6 Ensure activities comply with legal requirements, industry regulations, professional codes and organisational policies / standards |  |  |
| PC7 Produce costings for the dishes appropriate to the dish prices (this can be individually priced dishes or a set priced menu) |  |  |

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| **Module** | **Assessment criteria** | **Comments / justification** | **Competence demonstrated Y/N** |
| **1 Culinary** | ACS1\* Review and refresh menus and dishes by making suggestions in line with business requirements and factors that influence customers’ choices  |  |  |
| ACS5 Develop and use plans which reflect the most appropriate methods for maximising yield and minimising waste when producing dishes and menu items in line with organisational requirements |  |  |
| ACS6\* 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 |  |  |
| ACB2 Use technology and equipment responsibly following reporting procedures and use training and supervision to ensure safe use of equipment  |  |  |
| **4 Business** | ACS1 Use techniques that help improve all aspects of the organisation |  |  |
| ACS2 Prepare preliminary costing of dishes in line with organisational requirements |  |  |
| ACB1 Demonstrate a keen business sense, producing dishes and menu items in line with business and customer requirements |  |  |
| ACB2 Be financially aware in approach to all aspects of work |  |  |
| ACB3 Keep waste to a minimum, promote initiatives to improve sustainability in the kitchen |  |  |

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| **Module** | **Distinction grading assessment criteria** | **Comments / justification** | **Competence demonstrated Y/N** |
| **1 Culinary** | DC1 Produce a well-researched, thought out, balanced menu which incorporates the relevant influences and justifies the inclusion of the dishes in relation to these influences |  |  |
| DC2 Consistently maintain standards, speed and precision under pressure  |  |  |
| DC3 Minimise potential disruption by proactively assessing the activities and identifying and addressing issues in advance  |  |  |
| DC4 Produce dishes of high quality with excellent balance of flavour, seasoning, presentation, consistency and temperature |  |  |
| **4 Business** | DC5 Provided detailed costings which are accurate, include the organisations 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) |  |  |

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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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