

Unit PPL2PRD19 (HL0D 04) Maintain an Efficient Use of Food Resources

I confirm that the evidence detailed in this unit is my own work.

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| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
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I confirm that the candidate has achieved all the requirements of this unit.

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| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
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| **Countersigning — Assessor’s name**  **(if applicable)** |  | **Countersigning — Assessor’s signature**  **(if applicable)** |  | **Date** |
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I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

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| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
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| **Countersigning — Internal verifier’s name**  **(if applicable)** |  | **Countersigning — Internal verifier’s signature**  **(if applicable)** |  | **Date** |
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| **External Verifier’s initials and date (if sampled)** |  |

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| **Unit overview** |
| This unit is about how you work in an efficient way to ensure that all food resources are used efficiently and waste is limited. |

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| **Sufficiency of evidence** |
| There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment. |

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| **Performance criteria** |
| **What you must do:** |
| There must be evidence for **all** Performance Criteria (PC). The assessor **must** assess PCs 1 and 3-6 by directly observing the candidate’s work. PCs 2, 7, 8 and 9 may be assessed by alternative methods if observation is not possible. |
| **1 Ensure that sufficient food resources for the anticipated number of customers are available**  2 Identify any potential shortages to the appropriate person  **3 Check that the available food items are of the type and quality required according to your workplace and food safety standards**  **4 Ensure that food resources for immediate use are readily accessible to the appropriate staff**  **5 Follow portion controls in line with your workplace standards**  **6 Work in an efficient manner which reduces the risk of cross-contamination**  7 Label food items not for immediate use accurately and legibly and store in line with food safety regulations  8 Follow stock rotation procedure and identify to the appropriate person any items nearing the end of their shelf life  9 Record any food wastage using the correct documentation |

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| **Scope/Range** | |
| **What you must cover:** | |
| **All** scope/range must be covered. There must be performance evidence, gathered through direct observation by the assessor of the candidate’s work for a minimum of: | |
| **one** from:  (a) colleagues  (b) sales records  (c) anticipated customer volumes | **two** from:  (d) use of scoops, measures and scales  (e) counting of items  (f) following recipe and brand standard |
| Evidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony. | |

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | | | | | | | | | **Scope/Range** | | | | | |
| **What you must do** | | | | | | | | | **What you must cover** | | | | | |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **a** | **b** | **c** | **d** | **e** | **f** |
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| **Knowledge and understanding** | | **Evidence reference**  **and date** |
| **What you must know and understand** | |
| For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning). | |
| 1 | Safe and hygienic working practices when using food resources |  |
| 2 | The importance of stock rotation procedures |  |
| 3 | Why food containers must be sealed, labelled and stored correctly |  |
| 4 | Why portions must be controlled when producing dishes |  |
| 5 | What quality points to look for when using food items |  |
| 6 | The financial impact of uncontrolled food wastage |  |
| 7 | The importance of maintaining efficient stock levels |  |
| 8 | The types of unexpected situations that may occur when performing food operations and how to deal with these |  |

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# Supplementary evidence

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| **Evidence** | | **Date** |
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| **Assessor feedback on completion of the unit** |
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