

Unit PPL2PRD16 (HL0G 04) Produce Products from Pre-mixed Ingredients

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

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
|  |  |  |

I confirm that the candidate has achieved all the requirements of this unit.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
|  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Countersigning — Assessor’s name**  **(if applicable)** |  | **Countersigning — Assessor’s signature**  **(if applicable)** |  | **Date** |
|  |  |  |

I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
|  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Countersigning — Internal verifier’s name**  **(if applicable)** |  | **Countersigning — Internal verifier’s signature**  **(if applicable)** |  | **Date** |
|  |  |  |

|  |  |
| --- | --- |
| **External Verifier’s initials and date (if sampled)** |  |

Unit PPL2PRD16 (HL0G 04) Produce Products from Pre-mixed Ingredients

|  |
| --- |
| **Unit overview** |
| This unit is about how you produce, cook and finish basic products from pre-mixed ingredients. It covers how you would safely prepare the products, appropriate cooking methods and finishing and presentation skills. |

|  |
| --- |
| **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. |

This page is intentionally blank

Unit PPL2PRD16 (HL0G 04) Produce Products from Pre-mixed Ingredients

|  |  |  |
| --- | --- | --- |
| **Performance criteria** | **Scope/Range** | |
| **What you must do:** | **What you must cover:** | |
| There must be evidence for **all** Performance Criteria (PC). The assessor **must** assess PCs 1-4 and 6-10 by directly observing the candidate’s work. PCs 5 and 11 may be assessed by alternative methods if observation is not possible. | **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: | |
| **Prepare pre-mixed ingredients**  **1 Ensure that the preparation area is clean, undamaged and ready for use according to your workplace standard**  **2 Ensure that the equipment (including waste containers) is clean, appropriate for the task, undamaged, where it should be and switched on ready for use**  **3 Check that all ingredients meet the product, portions, food safety and your workplace requirements**  **4 Prepare the ingredients to meet dish requirements**  5 Label and store products not for immediate use according to workplace and food safety requirements  **Cook, finish and present products from pre-mixed ingredients**  **6 Check that all ingredients meet the product, portions, food safety and your workplace requirements**  **7 Cook the ingredients to meet dish requirements**  **8 Ensure the finished product has the correct colour, texture and flavour**  **9 Check that the product is cooked and held at the correct temperature**  **10 Present and finish the product to meet customer and your workplace requirements**  11 Store any cooked products not for immediate use according to workplace and food safety requirements | **four** from:  (a) pre-prepared pastry  (b) cake or sponge mixes  (c) scone mix  (d) dough mix  (e) biscuit mix  (f) tray-bake mix  **six** from:  (g) mixing  (h) kneading  (i) greasing  (j) creaming or beating  (k) lining  (l) melting  (m) glazing  (n) portioning  (o) rolling  (p) shaping  (q) cutting | **one** from:  (r) baking  (s) deep frying  **three** from:  (t) dusting or sprinkling or dredging  (u) filling  (v) piping  (w) spreading or coating  (x) glazing  (y) trimming |
| Evidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony. | |

Unit PPL2PRD16 (HL0G 04) Produce Products from Pre-mixed Ingredients

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | | | | | | | | | | |
| **What you must do** | | | | | | | | | | |
|
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** | **11** |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Evidence reference** | **Evidence description** | **Date** | **Scope/Range** | | | | | | | | | | | | | | | | | | | | | | | | |
| **What you must cover** | | | | | | | | | | | | | | | | | | | | | | | | |
| **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** | **m** | **n** | **o** | **p** | **q** | **r** | **s** | **t** | **u** | **v** | **w** | **x** | **y** |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

Unit PPL2PRD16 (HL0G 04) Produce Products from Pre-mixed Ingredients

|  |  |  |
| --- | --- | --- |
| **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). | |
|  | **Prepare pre-mixed ingredients** |  |
| 1 | Safe and hygienic working practices when preparing products from pre- mixed ingredients |  |
| 2 | How to check that the ingredients meet your workplace requirements and are fit for use, of the correct quality and quantity |  |
| 3 | Why and to whom you should report any problems with the ingredients |  |
| 4 | Why it is essential that ovens should be at the correct temperature before baking commences |  |
| 5 | How to carry out the relevant preparation, cooking and finishing methods for each dish |  |
| 6 | The correct storage requirements for products made from pre-mixed ingredients not for immediate consumption |  |
|  | **Cook, finish and present products from pre-mixed ingredients** |  |
| 7 | Healthy eating options when preparing, cooking and finishing products from pre-mixed ingredients |  |
| 8 | How to present products from pre-mixed ingredients in a way that meets your customers’ high expectations and your workplace standards |  |
| 9 | The correct storage requirements for products made from pre-mixed ingredients not for immediate consumption |  |
| 10 | The types of unexpected situations that may occur when preparing, cooking and finishing products from pre-mixed ingredients and how to deal with these |  |

Unit PPL2PRD16 (HL0G 04) Produce Products from Pre-mixed Ingredients

# Supplementary evidence

|  |  |  |
| --- | --- | --- |
| **Evidence** | | **Date** |
| 1 |  |  |
| 2 |  |  |
| 3 |  |  |
| 4 |  |  |
| 5 |  |  |
| 6 |  |  |

|  |
| --- |
| **Assessor feedback on completion of the unit** |
|  |