

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

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 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. |

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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** | **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. |

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

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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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