

Unit PPL1PRD3 (HL1E 04) Maintain an Efficient use of Resources in the Kitchen

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 physical 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 PC 2 by directly observing the candidate’s work. PCs 1, 3 and 4 may be assessed by alternative methods if observation is not possible. |
| 1 Ensure that all resources for kitchen operations are readily accessible and that equipment is working correctly**2 Work in an efficient manner, switching equipment off after use where possible whereby reducing the unnecessary waste of energy**3 Dispose of waste packaging correctly to minimize space4 Report any problems with equipment, resources or potential waste to the appropriate person |

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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: |
| **three** types of equipment from:(a) cooking (b) portable (c) storage (d) extraction (e) holding **two** types of resources from:(f) gas(g) electricity(h) water(i) staffingEvidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony if observation is not possible. |

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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** | **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** |
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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, hygienic and energy saving working practices when using resources in the kitchen |  |
| 2 | The different types of waste produced in kitchen operations and how to minimise these |  |
| 3 | The financial impact of uncontrolled resource wastage |  |
| 4 | Why and to whom potential waste should be reported |  |
| 5 | The types of unexpected situations that may encourage excessive waste when performing food operations |  |

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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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