

**Unit DR9G 04 (1FP3)**

**Prepare hot and cold sandwiches**

This Unit has the following element:

**Element 1 (1PF3.1)**

**Prepare hot and cold sandwiches**

**Candidate Name:**

**Assessment Centre:**

*I have completed the requirements of this Unit.*

**Candidate signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

*I can confirm the candidate has completed all requirements of this Unit.*

**Assessor signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Assessor counter signature:**  
(where applicable) \_\_\_\_\_ **Date:** \_\_\_\_\_

**IV signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**IV counter signature:**  
(where applicable) \_\_\_\_\_ **Date:** \_\_\_\_\_

## Unit DR9G 04 (1FP3)

## Prepare hot and cold sandwiches

### Unit Summary

This Unit is about preparing cold and hot sandwiches — including burgers.

The Unit covers the following types of bread:

- ◆ sliced bread
- ◆ unsliced bread
- ◆ other types of bread

The following types of fillings:

- ◆ fats/pastes/spreads
- ◆ cooked meat
- ◆ cooked poultry
- ◆ cooked fish
- ◆ dairy products
- ◆ salads/vegetables/fruit
- ◆ sauces/dressings/relishes

You will use the following preparation methods:

- ◆ slicing
- ◆ preparation of fillings
- ◆ garnishing
- ◆ heating/toasting

The typical day-to-day activities you might carry out for this Unit include:

- ◆ checking ingredients
- ◆ preparing fillings and sandwiches
- ◆ holding prepared sandwiches at the correct temperature
- ◆ cleaning and clearing away

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**Element 1 (1FP3.1)**

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<b>What you must do (circled numbers must be observed)</b>		<b>Assessor initials/date</b>
Evidence for the remaining points may be assessed through questioning or witness testimony		
①	Check the <b>bread</b> and <b>fillings</b> to make sure they meet quality requirements	
②	Choose the right tools and equipment	
③	<b>Prepare</b> the sandwiches as required	
4	Safely store any sandwiches not for immediate use	

<b>What you must cover (minimum requirement for observation in italic and bold)</b>	<b>Activity/Evidence (insert tick or supplementary reference)</b>					
	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
Evidence for the remaining points may be assessed through questioning or witness testimony						
<b><i>Bread, at least two required from the following:</i></b>						
sliced bread						
unsliced bread						
other						
<b><i>Fillings, at least four required from the following:</i></b>						
fats/pastes/spreads						
cooked meat						
cooked poultry						
cooked fish						
dairy products						
salad/vegetables/fruit						
sauces/dressings/relishes						
<b><i>Preparation method, at least two required from the following:</i></b>						
slicing						
preparing fillings						
garnishing						
heating/toasting						

**Unit DR9G 04 (1FP3)****Prepare hot and cold sandwiches****Element 1 (1FP3.1)****Prepare hot and cold sandwiches**

<b>Candidate name:</b>		<b>Assessor initials/date</b>
<b>No</b>	<b>Activity</b>	
1		
2		
3		
4		
5		
6		

**Unit DR9G 04 (1FP3)****Prepare hot and cold sandwiches****What you must know for the Unit****For the whole Unit**

K1	How to check that bread and fillings meet requirements and are fit for use
K2	The correct tools and equipment for making sandwiches
K3	How to present sandwiches and bread products attractively
K4	What the correct storage methods to avoid spoiling sandwiches and bread products between preparation and consumption are

Knowledge evidence retained

**Assessor signature:** \_\_\_\_\_**Date:** \_\_\_\_\_

**Unit DR9G 04 (1FP3)****Prepare hot and cold sandwiches**

Candidate name:		Assessor initials/date
Ref	Supplementary evidence	
A		
B		
C		
D		
E		
F		
G		
H		

Assessor Feedback