

Unit DR87 04 (1FPC5) Prepare and cook eggs

This Unit has the following element:

Element 1 (1FPC5.1) Prepare and cook eggs

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 DR87 04 (1FPC5)

Prepare and cook eggs

Unit Summary

This Unit is about preparing, cooking and finishing basic egg products, for example:

- ◆ fried eggs
- ◆ boiled eggs
- ◆ scrambled eggs

The preparation and cooking techniques covered include:

- ◆ cracking
- ◆ beating
- ◆ seasoning
- ◆ boiling
- ◆ shallow frying
- ◆ griddling
- ◆ scrambling

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

- ◆ choosing the correct techniques, tools and equipment for preparation and cooking
- ◆ preparing and cooking eggs
- ◆ making sure egg dish has the required colour, flavour, texture and quantity
- ◆ making sure the dish is held at the correct temperature
- ◆ storing cooked egg dishes not for immediate use

Unit DR87 04 (1FPC5)

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Element 1 (1FPC5.1)

Prepare and cook eggs

What you must do (circled numbers must be observed)		Assessor initials/date
Evidence for the remaining points may be assessed through questioning or witness testimony		
①	Check the eggs and other ingredients are fit for preparation and cooking	
②	Choose and use the correct techniques, tools and equipment	
③	Prepare and cook the eggs to meet requirements	
④	Finish the eggs as required	
⑤	Make sure the dish is at the correct temperature for holding and serving	
6	Safely store eggs not for immediate use	

What you must cover (minimum requirement for observation in italic and bold)	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
Evidence for the remaining points may be assessed through questioning or witness testimony						
<i>Preparation and cooking methods, at least five required from the following:</i>						
cracking						
beating						
seasoning						
boiling						
shallow frying						
griddling						
scrambling						

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

Unit DR87 04 (1FPC5)**Prepare and cook eggs**

What you must know for the Unit	
For the whole Unit	
K1	Quality point to look for in raw eggs
K2	What you should do if there are problems with the eggs
K3	The correct techniques, tools and equipment to carry out the following preparation and cooking methods: <ul style="list-style-type: none">◆ cracking◆ beating◆ seasoning◆ boiling◆ shallow frying◆ griddling◆ scrambling
K4	Why it is important to use the correct tools and equipment
K5	How to carry out the following cooking methods according to product requirements: <ul style="list-style-type: none">◆ cracking◆ beating◆ seasoning◆ boiling◆ shallow frying◆ griddling◆ scrambling
K6	How to identify when egg dishes have the correct colour, flavour, texture and quantity
K7	How to store eggs (prior and after cooking) not required for immediate use

Knowledge evidence retained

Assessor signature: _____**Date:** _____

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

Assessor Feedback