

Unit DR4W 04 (2FC2)

Cook and finish basic shellfish dishes

This Unit has the following element:

Element 1 (2FC2.1)

Cook and finish basic shellfish dishes

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:** _____

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Unit Summary

This Unit is about cooking and finishing basic shellfish dishes, for example:

- ◆ prawn brochette
- ◆ prawn toast
- ◆ clam chowder

The shellfish covered by the Unit are:

- ◆ prawns
- ◆ shrimps
- ◆ mussels
- ◆ cockles
- ◆ clams

The cooking techniques covered include:

- ◆ boiling
- ◆ frying (deep and shallow)
- ◆ grilling

The finishing techniques covered include:

- ◆ garnishing
- ◆ presentation
- ◆ saucing

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

- ◆ checking the shellfish for type, quality and quantity
- ◆ selecting tools and equipment for cooking and finishing
- ◆ combining the shellfish with other ingredients ready for cooking
- ◆ cooking the shellfish
- ◆ garnishing, saucing and presenting the dish
- ◆ making sure it meets other dish requirements such as flavour, colour, consistency and quantity
- ◆ making sure the dish is held and served at the correct temperature
- ◆ storing cooked shellfish not for immediate use

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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 Note: For statement 7, where there is no naturally occurring evidence for both ‘holding’ and ‘serving’, the assessor may assess the candidate through questioning or witness testimony for one of them (ie either holding or serving) but must observe the other.		
①	Check the shellfish meets dish requirements	
②	Choose and use tools and equipment correctly	
③	Combine the shellfish with other ingredients	
④	Cook the shellfish to meet the requirements of the dish	
⑤	Make sure the dish has the correct, flavour, consistency and quantity	
⑥	Garnish and present the dish to meet requirements	
7	Make sure the dish is at the correct temperature for holding and serving	
8	Safely store any cooked shellfish 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>Shellfish, at least two required from the following:</i>						
prawns						
shrimps						
mussels						
cockles						
clams						
<i>Cooking by, at least two required from the following: (candidates are only required to be observed on one from frying — either deep or shallow)</i>						
boiling						
frying (deep/shallow)						
grilling						

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

What you must know for the Unit	
For the whole Unit	
K1	How to check the shellfish meets dish requirements
K2	What quality points to look for in shellfish: <ul style="list-style-type: none"> ◆ prawns ◆ shrimps ◆ mussels ◆ cockles ◆ clams
K3	What you should do if there are problems with the shellfish or other ingredients
K4	The correct tools and equipment to carry out the following cooking methods: <ul style="list-style-type: none"> ◆ boiling ◆ frying (deep and shallow) ◆ grilling
K5	Why it is important to use the correct tools and equipment
K6	How to carry out the following cooking methods according to dish requirements: <ul style="list-style-type: none"> ◆ boiling ◆ frying (deep and shallow) ◆ grilling
K7	The correct temperatures for cooking shellfish: <ul style="list-style-type: none"> ◆ prawns ◆ shrimps ◆ mussels ◆ cockles ◆ clams
K8	Why it is important to use the correct cooking techniques
K9	How to carry out the following finishing methods: <ul style="list-style-type: none"> ◆ garnishing ◆ saucing ◆ presentation
K10	How to ensure a shellfish dish has the correct colour, consistency and flavour
K11	The correct temperatures for holding and serving shellfish dishes
K12	Healthy eating options when cooking and finishing shellfish

Knowledge evidence retained

Assessor signature: _____

Date: _____

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

Assessor Feedback