

**Unit DR5R 04 (2FC8)**

**Cook-chill food**

This Unit has the following elements:

**Element 1 (2FC8.1)**

**Portion, pack and blast-chill food**

**Element 2 (2FC8.2)**

**Store cook-chill food**

**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 Summary**

This Unit is about portioning, packing, sealing and labelling blast-chilled food correctly, whilst monitoring and recording its temperature. The Unit also covers storing cook-chill food correctly, stock rotation procedures and maintaining accurate records.

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

- ◆ checking the quality of food
- ◆ portioning, packing and covering
- ◆ blast-chilling the food, sealing and labelling it
- ◆ storing food containers
- ◆ monitoring and recording temperatures
- ◆ following stock rotation procedures
- ◆ maintaining stock records
- ◆ cleaning, tidying and securing storage areas

**Unit DR5R 04 (2FC8)**

**Cook-chill food**

**Element 1 (2FC8.1)**

**Portion, pack and blast-chill food**

<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	Make sure the <b>food</b> is of the correct type, quality and quantity required	
2	Deal correctly with any <b>food</b> that does not meet requirements	
③	Correctly portion, pack and cover <b>food</b>	
④	Blast-chill <b>food</b> and correctly seal and label it	
⑤	Transport containers to the appropriate storage areas	
⑥	Handle containers correctly during transportation and ensure that they remain undamaged	
⑦	Monitor and record <b>food</b> temperature accurately	

<b>What you must cover (minimum requirement for observation in italic and bold)</b>	<b>Activity/Evidence</b> (insert tick or supplementary reference)					
	<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						
<i><b>Food, at least four required from the following:</b></i>						
red meat/white meat dishes						
poultry dishes						
joints/whole chickens						
vegetables/fruits						
fish dishes						
sauces/soups						
egg dishes						
desserts						

**Unit DR5R 04 (2FC8)****Cook-chill food****Element 1 (2FC8.1)****Portion, pack and blast-chill food**

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

**Unit DR5R 04 (2FC8)**

**Cook-chill food**

**Element 2 (2FC8.2)**

**Store cook-chill food**

<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	Store cook-chill items under the correct conditions	
②	Follow stock rotation procedures correctly and use stock in date order	
③	Maintain accurate records of food items that are received, stored and issued	
④	Handle food items so that they remain undamaged	
⑤	Monitor and record food temperatures accurately	
⑥	Secure storage areas against unauthorised access	
7	Report any <b>problems</b> that you identify with the storage of cooking items promptly to the proper person	

<b>What you must cover (minimum requirement for observation in italic and bold)</b>	<b>Activity/Evidence</b> (insert tick or supplementary reference)					
	<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>Problems, at least none required from the following:</i></b>						
in terms of equipment						
in terms of food						

**Unit DR5R 04 (2FC8)****Cook-chill food****Element 2 (2FC8.2)****Store cook-chill food**

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

**What you must know for the Unit****Element 1 (2FC8.1) Portion, pack and blast-chill food**

K1	Why time and temperature is important when preparing cook-chill food
K2	Why food containers must be sealed and labelled correctly before storage
K3	Why portions must be controlled when filling packages
K4	What quality points to look for when portioning, packing and blast-chilling foods

**Element 2 (2FC8.2) Store cook-chill food**

K5	Why it is important to monitor and record food temperature regularly
K6	Why stock rotation procedures must be followed
K7	Why time and temperature are important when storing cook-chill food
K8	Why it is important to secure storage areas from unauthorised access

Knowledge evidence retained

Assessor signature: \_\_\_\_\_

Date: \_\_\_\_\_

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



Assessor Feedback