

Unit DR9K 04 (2FP6)

Prepare offal for basic dishes

This Unit has the following element:

Element 1 (2FP6.1)

Prepare offal for basic 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 preparing offal for basic dishes.

The preparation methods are:

- ◆ cutting and slicing
- ◆ marinading/seasoning
- ◆ coating with flour
- ◆ skinning
- ◆ trimming
- ◆ blending and mincing

The offal covered by the Unit are:

- ◆ liver
- ◆ kidney
- ◆ sweetbread

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

- ◆ checking the offal meets requirements
- ◆ selecting and using tools and equipment
- ◆ preparing the offal
- ◆ storing offal not for immediate use

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Element 1 (2FP6.1)

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What you must do (circled numbers must be observed)		Assessor initials/date
①	Check the offal meets requirements	
②	Choose and use tools and equipment correctly	
③	Prepare the offal to meet the requirements of the dish	
④	Safely store any prepared offal 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>Offal, at least two required from the following:</i>						
liver						
kidney						
sweetbread						
<i>Prepare by, at least four required from the following:</i>						
cutting and slicing						
marinading/seasoning						
coating with flour						
skinning						
trimming						
blending and mincing						

Unit DR9K 04 (2FP6)**Prepare offal for basic dishes****Element 1 (2FP6.1)****Prepare offal for basic dishes**

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

Unit DR9K 04 (2FP6)**Prepare offal for basic dishes**

What you must know for the Unit	
For the whole Unit	
K1	How to check the offal meets requirements
K2	What quality points to look for in fresh offal: <ul style="list-style-type: none">◆ liver◆ kidney◆ sweetbread
K3	What you should do if there are problems with the offal or other ingredients
K4	The correct tools and equipment to carry out the following preparation methods: <ul style="list-style-type: none">◆ cutting and slicing◆ marinating/seasoning◆ coating with flour◆ skinning◆ trimming◆ blending and mincing
K5	How to carry out the following preparation methods correctly: <ul style="list-style-type: none">◆ cutting and slicing◆ marinating/seasoning◆ coating with flour◆ skinning◆ trimming◆ blending and mincing
K6	Why it is important to use the correct tools, equipment and techniques
K7	How to store prepared offal
K8	Healthy eating options when preparing offal

Knowledge evidence retained

Assessor signature: _____**Date:** _____

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

Assessor Feedback