

**Unit DR9P 04 (2FP7)**

**Prepare vegetables for basic dishes**

This Unit has the following element:

**Element 1 (2FP7.1)**

**Prepare vegetables 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:** \_\_\_\_\_

## Unit DR9P 04 (2FP7)

## Prepare vegetables for basic dishes

### Unit Summary

This Unit is about preparing vegetables using basic preparation methods:

- ◆ washing
- ◆ peeling
- ◆ re-washing
- ◆ chopping
- ◆ traditional French cuts
- ◆ slicing
- ◆ trimming
- ◆ grating

The vegetables covered by the Unit are:

- ◆ roots
- ◆ bulbs
- ◆ flower heads
- ◆ fungi
- ◆ seeds and pods
- ◆ tubers
- ◆ leaves
- ◆ stems
- ◆ vegetable fruits
- ◆ seaweed

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

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

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What you must do (circled numbers must be observed)		Assessor initials/date
①	Check the <b>vegetables</b> meet requirements	
②	Choose and use tools and equipment correctly	
③	<b>Prepare</b> the <b>vegetables</b> to meet the requirements of the dish	
④	Safely store any prepared <b>vegetables</b> not for immediate use	

What you must cover (minimum requirement for observation in <i>italic</i> and <b>bold</b> )	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						
<b><i>Vegetables, at least eight required from the following:</i></b>						
roots						
bulbs						
flower heads						
fungi						
seeds and pods						
tubers						
leaves						
stems						
vegetable fruits						
seaweed						
<b><i>Prepare by, at least six required from the following, which must include at least two traditional French cuts:</i></b>						
washing						
peeling						
re-washing						
chopping						
traditional French cuts						
slicing						
trimming						
grating						

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

<b>What you must know for the Unit</b>	
<b>For the whole Unit</b>	
K1	How to check the vegetables meet requirements
K2	What quality points to look for in fresh vegetables: <ul style="list-style-type: none"> <li>◆ roots</li> <li>◆ bulbs</li> <li>◆ flower heads</li> <li>◆ fungi</li> <li>◆ seeds and pods</li> <li>◆ tubers</li> <li>◆ leaves</li> <li>◆ stems</li> <li>◆ vegetable fruits</li> <li>◆ seaweed</li> </ul>
K3	What you should do if there are problems with the vegetables or other ingredients
K4	The correct tools and equipment to carry out the following preparation methods: <ul style="list-style-type: none"> <li>◆ washing</li> <li>◆ peeling</li> <li>◆ re-washing</li> <li>◆ chopping</li> <li>◆ traditional French cuts</li> <li>◆ slicing</li> <li>◆ trimming</li> <li>◆ grating</li> </ul>
K5	How to carry out the following preparation methods correctly: <ul style="list-style-type: none"> <li>◆ washing</li> <li>◆ peeling</li> <li>◆ re-washing</li> <li>◆ chopping</li> <li>◆ traditional French cuts</li> <li>◆ slicing</li> <li>◆ trimming</li> <li>◆ grating</li> </ul>
K6	Why it is important to use the correct tools, equipment and techniques
K7	How to maintain the appearance and texture of vegetables during preparation
K8	How to store prepared vegetables
K9	Healthy eating options when preparing vegetables

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