

Unit DR8V 04 (2FPC1) Prepare, cook and finish basic hot sauces

This Unit has the following element:

Element 1 (2FPC1.1) Prepare, cook and finish basic hot sauces

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 DR8V 04 (2FPC1)

Prepare, cook and finish basic hot sauces

Unit Summary

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

- ◆ thickened gravy (jus lie)
- ◆ roast gravy (jus roti)
- ◆ curry gravy
- ◆ white sauce (béchamel)
- ◆ brown sauce (espagnole)
- ◆ velouté (end product and as base for other sauce)
- ◆ purée

The preparation, cooking and finishing techniques covered include:

- ◆ weighing/measuring
- ◆ chopping
- ◆ simmering
- ◆ boiling
- ◆ 'make roux'
- ◆ passing/straining/blending
- ◆ skimming
- ◆ whisking
- ◆ adding cream

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

- ◆ checking the ingredients to meet dish requirements
- ◆ selecting tools and equipment for preparation, cooking and finishing
- ◆ preparing, cooking and finishing the sauce
- ◆ making sure the sauce meets dish requirements such as presentation, flavour, colour, consistency and quantity
- ◆ making sure the sauce is held and served at the correct temperature
- ◆ storing cooked sauces not for immediate use

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Element 1 (2FPC1.1)

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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 6, 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 ingredients meet dish requirements	
②	Choose and use tools and equipment correctly	
③	Prepare, cook and finish the sauce to meet requirements	
④	Make sure the sauce has the correct flavour, colour, consistency and quantity	
⑤	Present the sauce to meet requirements	
6	Make sure the sauce is at the correct temperature for holding and serving	
7	Safely store any cooked sauce 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, cooking and finishing methods, at least six required from the following:</i>						
weighing/measuring						
chopping						
simmering						
boiling						
'make roux'						
passing/straining/blending						
skimming						
whisking						
adding cream						
<i>Candidates must demonstrate through performance that they can make three of the following sauces, the remaining may be assessed through questioning or witness testimony:</i>						
white sauce (béchamel)						
brown sauce (espagnole)						
velouté						
gravy sauce (eg jus lie, jus roti)						
spiced based sauce (eg curry gravy)						
purée						

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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	Safe and correct use of alcohol in sauces and why it is used
K2	How to check the ingredients meet dish requirements
K3	What quality points to look for in sauce ingredients
K4	What you should do if there are problems with the ingredients
K5	The correct techniques, tools and equipment to carry out the following preparation, cooking and finishing methods: <ul style="list-style-type: none"> ◆ weighing/measuring ◆ chopping ◆ simmering ◆ boiling ◆ 'make roux' ◆ passing/straining/blending ◆ skimming ◆ whisking ◆ adding cream
K6	How to carry out the following methods according to dish requirements: <ul style="list-style-type: none"> ◆ weighing/measuring ◆ chopping ◆ simmering ◆ boiling ◆ 'make roux' ◆ passing/straining/blending ◆ skimming ◆ whisking ◆ adding cream
K7	Why it is important to use the correct tools, equipment and techniques
K8	The correct temperatures for cooking sauces
K9	How to identify when sauces have the correct colour, flavour, consistency and quantity
K10	How to present cooked sauces
K11	The correct temperatures for holding and storing sauces
K12	Healthy eating options when making hot sauces

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