

Unit DR8N 04 (2FPC14) Prepare and cook basic cold and hot desserts

This Unit has the following element:

Element 1 (2FPC14.1) Prepare and cook basic cold and hot desserts

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 DR8N 04 (2FPC14) Prepare and cook basic cold and hot desserts

Unit Summary

This Unit is about making basic cold and hot desserts including:

- ◆ ice cream
- ◆ mousse
- ◆ egg based desserts
- ◆ batter based desserts
- ◆ sponge based desserts
- ◆ fruit based desserts

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

- ◆ checking ingredients
- ◆ preparing and cooking ingredients
- ◆ finishing desserts
- ◆ storing desserts not for immediate consumption

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Element 1 (2FPC14)

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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 8, 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	Check the ingredients to make sure they meet quality standards	
③	Choose and use the correct techniques, tools and equipment	
④	Prepare ingredients using the correct preparation methods	
⑤	Cook ingredients using the correct cooking methods	
⑥	Make sure the dessert has the correct colour, texture and finish	
⑦	Finish the dessert to meet requirements	
8	Make sure the dessert is at the correct temperature for holding and serving	
9	Safely store any prepared desserts 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>Desserts, at least three required from the following:</i>						
ice cream						
mousse						
egg based						
batter based						
sponge based						
fruit based						
<i>Preparation methods, at least five required from the following:</i>						
slicing						
creaming						
folding						
moulding						
mixing						
aeration						
addition of flavours/colours						
puréeing						
combining						
portioning						
chilling						
<i>Cooking methods, at least two required from the following:</i>						
boiling/poaching						
stewing						
baking						
combination cooking						

steaming						
bain-marie						
frying						

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What you must cover (minimum requirement for observation in italic and bold) (cont) Evidence for the remaining points may be assessed through questioning or witness testimony	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
<i>Finishing methods, at least one required from the following:</i>						
filling						
glazing						
piping						
garnishing						

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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 store raw ingredients prior to preparation and cooking
K2	How to check ingredients meet requirements
K3	What you should do if there are problems with the ingredients
K4	Why time and temperature are important when preparing, cooking and finishing basic cold and hot desserts
K5	What quality points to look for in basic cold and hot desserts
K6	The correct tools and equipment to carry out the following preparation methods: <ul style="list-style-type: none"> ◆ slicing ◆ creaming ◆ folding ◆ moulding ◆ mixing ◆ aeration ◆ addition of flavours/colour ◆ pureeing ◆ combining ◆ portioning ◆ chilling
K7	The correct tools and equipment to carry out the following cooking methods: <ul style="list-style-type: none"> ◆ boiling/poaching ◆ stewing ◆ baking ◆ combination cooking ◆ steaming ◆ bain-marie ◆ frying
K8	How to correctly carry out the preparation and cooking methods above
K9	Why it is important to use correct tools, equipment and techniques
K10	How to carry out the following finishing methods: <ul style="list-style-type: none"> ◆ filling ◆ glazing ◆ piping ◆ garnishing
K11	How to identify when cold and hot desserts have the correct colour, texture, finish and quantity
K12	What types of problems may occur when preparing and cooking cold and hot desserts and how to correct them
K13	How to store prepared cold and hot desserts
K14	Healthy eating options when making cold and hot desserts

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