

Unit DR8P 04 (2FPC15) Prepare and present food for cold presentation

This Unit has the following element:

Element 1 (2FPC15.1) Prepare and present food for cold presentation

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 and presenting cold products such as salads, bread products, pies, pâtés and cured meats, and holding such foods under hygienic conditions.

The food products covered include:

- ◆ bread products such as bread and rolls
- ◆ salads
- ◆ pre-prepared pies
- ◆ cooked meats
- ◆ fish
- ◆ pre-prepared terrines
- ◆ pre-prepared pâtés
- ◆ cured meats
- ◆ shellfish
- ◆ basic vinaigrette and cold sauces

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

- ◆ checking food products and garnish ingredients to make sure they meet requirements
- ◆ preparing ingredients and food products for cold presentation
- ◆ finishing the food products for cold presentation
- ◆ storing food not for immediate consumption
- ◆ disposing of prepared food that is not used

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Element 1 (2FPC15.1)

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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		
①	Check the food products and garnish ingredients to make sure they meet requirements	
②	Choose and use tools and equipment correctly	
③	Prepare food products using the correct preparation methods	
④	Make sure food products have the correct flavour, colour, texture and quantity	
⑤	Garnish and present the food products to meet requirements	
6	Safely store any prepared food products and garnish ingredients not for immediate consumption	

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>Food products, at least six required from the following:</i>						
bread products						
salads						
pre-prepared pies						
cooked red/white meat						
fish						
pre-prepared terrines						
pre-prepared pâtés						
cured meats						
shellfish						
vinaigrette						
cold sauces						
<i>Garnish ingredients, at least two required from the following:</i>						
fruit						
vegetables						
herbs						
<i>Preparation methods, at least four required from the following:</i>						
slicing						
dressing						
garnishing						
portioning						
whisking						
combining ingredients						

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

Unit DR8P 04 (2FPC15)**Prepare and present food for cold presentation**

What you must know for the Unit	
For the whole Unit	
K1	How to make sure that the food products and garnish ingredients meet requirements
K2	What quality points to look for in the presentation of cooked, cured and prepared foods
K3	What you should do if there are problems with the food products and garnish ingredients
K4	The correct tools and equipment to carry out the following preparation methods: <ul style="list-style-type: none">◆ slicing◆ dressing◆ garnishing◆ portioning◆ whisking◆ combining ingredients
K5	Why it is important to use the correct tools, equipment and techniques
K6	How to prepare the food products and garnish ingredients for cold presentation
K7	How to produce basic vinaigrette and cold sauces
K8	How to finish and garnish food products for cold presentation
K9	How to identify when food products have the correct colour, flavour, texture and quantity
K10	Why time and temperature are important when preparing cooked, cured and prepared food for presentation
K11	Why cooked, cured and prepared foods should be stored at the required temperature before presentation
K12	Healthy eating options when preparing and presenting food for cold presentation

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