

Unit DT02 04 (2FPC2)

Prepare, cook and finish basic soups

This Unit has the following element:

Element 1 (2FPC2.1)

Prepare, cook and finish basic soups

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, cooking and finishing basic soups, for example:

- ◆ clear
- ◆ purée
- ◆ cream
- ◆ broth/potage

The preparation, cooking and finishing techniques covered include:

- ◆ weighing/measuring
- ◆ chopping
- ◆ simmering
- ◆ boiling
- ◆ passing/straining
- ◆ blending/liquidising
- ◆ sweating vegetable ingredients
- ◆ skimming
- ◆ adding cream
- ◆ garnishing

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

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

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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 soup to meet requirements	
④	Make sure the soup has the correct flavour, colour, consistency and quantity	
⑤	Present the soup to meet requirements	
6	Make sure the dish is at the correct temperature for holding and serving	
7	Safely store any cooked soup 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 and cooking methods, at least seven required from the following:</i>						
weighing/measuring						
chopping						
simmering						
boiling						
passing/straining						
blending/liquidising						
sweating vegetable ingredients						
skimming						
adding cream						
garnishing						
<i>Candidates must demonstrate through performance that they can make three of the following soups, the remaining may be assessed through questioning or witness testimony:</i>						
broth						
cream						
purée						
clear						

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

Knowledge evidence retained

Assessor signature: _____

Date: _____

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

Assessor Feedback