

Unit DR9A 04 (2FPC4) Prepare, cook and finish basic rice dishes

This Unit has the following element:

Element 1 (2FPC4.1) Prepare, cook and finish basic rice 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 DR9A 04 (2FPC4)

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Unit Summary

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

- ◆ egg fried rice
- ◆ risotto
- ◆ pilaff/pilau
- ◆ kedgeree
- ◆ stir fry
- ◆ dolmades
- ◆ rice pudding

The types of rice covered are:

- ◆ long
- ◆ short
- ◆ round
- ◆ brown

The preparation and cooking techniques covered include:

- ◆ washing/soaking
- ◆ boiling
- ◆ frying
- ◆ braising
- ◆ steaming
- ◆ stewing
- ◆ baking
- ◆ microwaving

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

- ◆ checking the rice and other ingredients meet dish requirements
- ◆ selecting tools and equipment for preparation and cooking
- ◆ preparing and cooking the rice and other ingredients
- ◆ making sure the rice meets dish requirements such as flavour, colour, texture and quantity
- ◆ straining and moulding the dish
- ◆ making sure the dish is held at the correct temperature
- ◆ storing cooked rice dishes not for immediate use

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Element 1 (2FPC4.1)

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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 7, 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 rice and other ingredients meet dish requirements	
②	Choose and use the tools and equipment correctly	
③	Prepare and cook the rice and other ingredients to meet dish requirements	
4	Strain and mould the rice as required	
⑤	Make sure the rice dish has the correct flavour, colour, texture and quantity	
⑥	Present the rice dish to meet requirements	
7	Make sure the rice dish is at the correct temperature for holding and serving	
8	Safely store any cooked rice dishes 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>Rice, at least three required from the following:</i>						
long						
short						
round						
brown						
<i>Preparation and cooking methods, at least five required from the following:</i>						
washing/soaking						
boiling						
frying						
braising						
steaming						
stewing						
baking						
microwaving						

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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 the rice and other ingredients meet dish requirements
K2	What quality points to look for in rice: <ul style="list-style-type: none"> ◆ long ◆ short ◆ round ◆ brown
K3	What you should do if there are problems with the rice and other ingredients
K4	The correct tools and equipment to carry out the following preparation and cooking methods: <ul style="list-style-type: none"> ◆ washing/soaking ◆ boiling ◆ frying ◆ braising ◆ steaming ◆ stewing ◆ baking ◆ microwaving
K5	How to carry out the following cooking methods according to dish requirements: <ul style="list-style-type: none"> ◆ washing/soaking ◆ boiling ◆ frying ◆ braising ◆ steaming ◆ stewing ◆ baking ◆ microwaving
K6	Why it is important to use the correct tools, equipment and techniques
K7	How to identify when rice dishes have the correct colour, flavour, texture and quantity
K8	The correct temperatures for holding and serving rice dishes
K9	How to store cooked rice dishes
K10	Healthy eating options when making rice dishes

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