

**Unit DR9V 04 (2FPC8) Prepare, cook and finish basic egg dishes**

This Unit has the following element:

**Element 1 (2FPC8.1) Prepare, cook and finish basic egg 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 Summary**

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

- ◆ scrambled eggs
- ◆ poached eggs
- ◆ omelettes
- ◆ scotch eggs
- ◆ baked eggs
- ◆ sweet egg dishes

The preparation and cooking techniques covered include:

- ◆ whisking
- ◆ boiling
- ◆ frying
- ◆ griddling
- ◆ poaching
- ◆ scrambling
- ◆ baking
- ◆ bain marie

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

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

## Unit DR9V 04 (2FPC8)

## Prepare, cook and finish basic egg dishes

### Element 1 (2FPC8.1)

### Prepare, cook and finish basic egg dishes

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 <b>or</b> serving) but must observe the other.		
①	Check the eggs and other ingredients meet dish requirements	
②	Choose and use tools and equipment correctly	
③	<b>Prepare and cook</b> the eggs and other ingredients to meet requirements	
④	Make sure the egg dish has the correct flavour, colour, texture and quantity	
⑤	Present and finish the egg dish to meet requirements	
6	Make sure the egg dish is at the correct temperature for holding and serving	
7	Safely store any cooked egg dish not for immediate use	

What you must cover (minimum requirement for observation in <b>italic and bold</b> )	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						
<b><i>Preparation and cooking methods, at least five required from the following:</i></b>						
boiling						
whisking						
frying						
griddling						
poaching						
baking						
scrambling						
bain marie						
<b><i>Candidates must demonstrate through performance that they can make:</i></b>						
omelette						
poached egg						

**Unit DR9V 04 (2FPC8)****Prepare, cook and finish basic egg dishes****Element 1 (2FPC8.1)****Prepare, cook and finish basic egg dishes**

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

<b>What you must know for the Unit</b>	
<b>For the whole Unit</b>	
K1	How to check the eggs and other ingredients meet dish requirements
K2	What you should do if there are problems with the eggs and other ingredients
K3	The correct tools and equipment for the following preparation and cooking methods: <ul style="list-style-type: none"> <li>◆ whisking</li> <li>◆ boiling</li> <li>◆ frying</li> <li>◆ griddling</li> <li>◆ poaching</li> <li>◆ baking</li> <li>◆ scrambling</li> <li>◆ bain marie</li> </ul>
K4	How to carry out the following cooking methods according to product requirements: <ul style="list-style-type: none"> <li>◆ whisking</li> <li>◆ boiling</li> <li>◆ frying</li> <li>◆ griddling</li> <li>◆ poaching</li> <li>◆ baking</li> <li>◆ scrambling</li> <li>◆ bain marie</li> </ul>
K5	Why it is important to use the correct tools, equipment and techniques
K6	How to identify when egg dishes have the correct colour, flavour, texture and quantity
K7	How to finish basic egg dishes
K8	The correct temperatures for holding and serving egg dishes
K9	How to store cooked egg dishes
K10	Healthy eating options when making egg dishes

Knowledge evidence retained
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Assessor signature: \_\_\_\_\_

Date: \_\_\_\_\_

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

Assessor Feedback