

Unit DT06 04 (3FPC1)

Prepare, cook and finish complex hot sauces

This Unit has the following element:

Element 1 (3FPC1.1)

Prepare, cook and finish complex hot sauces

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 complex sauces, **for example**:

- ◆ compound butter sauces
- ◆ other roux-based sauces
- ◆ emulsified sauces (for example, beurre blanc or hollandaise)
- ◆ cream thickening sauces
- ◆ white/brown sauce derivatives

The preparation and cooking techniques covered include:

- ◆ weighing and measuring
- ◆ chopping
- ◆ simmering
- ◆ boiling
- ◆ reducing
- ◆ 'make roux'
- ◆ passing/straining/blending
- ◆ skimming
- ◆ whisking

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

- ◆ selecting and checking the ingredients for type, quality and quantity
- ◆ selecting tools and equipment for preparation, cooking and finishing
- ◆ preparing and cooking the sauce
- ◆ making sure the sauce meets dish requirements such as presentation, flavour, colour, consistency and quantity
- ◆ making sure the sauce is held and served at the correct temperature
- ◆ storing cooked sauces 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 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	Select the type and quantity of ingredients needed for the sauce	
②	Check the ingredients to make sure they meet quality standards	
③	Choose and use tools and equipment correctly	
④	Combine the ingredients according to dish requirements	
⑤	Prepare and cook the sauce to meet requirements	
⑥	Make sure the sauce has the correct flavour, colour, consistency and quantity	
⑦	Present the sauce to meet requirements	
8	Make sure the dish is at the correct temperature for holding and serving	
9	Safely store any cooked sauce 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, all required from the following:</i>						
weighing/measuring						
chopping						
simmering						
reducing						
boiling						
'make roux'						
passing/straining/blending						
skimming						
whisking						
<i>Candidates must demonstrate through performance that they can make the following sauces:</i>						
compound butter sauce						
derivatives of white and brown sauce						
emulsified sauces						
cream thickened sauce						

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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 select the correct type, quality and quantity of ingredients to meet sauce requirements
K2	What quality points to look for in sauce ingredients
K3	What you should do if there are problems with the ingredients
K4	What the correct tools and equipment are the reasons for using them when carrying out the following preparation and cooking methods: <ul style="list-style-type: none"> ◆ weighing ◆ measuring ◆ chopping ◆ simmering ◆ reducing ◆ boiling ◆ 'make roux' ◆ passing/straining/blending ◆ whisking
K5	How to carry out the following cooking methods according to sauce requirements: <ul style="list-style-type: none"> ◆ weighing/measuring ◆ chopping ◆ simmering ◆ reducing ◆ boiling ◆ 'make roux' ◆ passing/straining/blending ◆ whisking
K6	The correct temperatures for cooking sauces
K7	How to identify when sauces have the correct colour, flavour, colour, consistency and quantity
K8	How to finish and present complex sauces
K9	How to minimise and correct common faults in complex sauces, stocks, gravies and glazes
K10	How to adjust the taste and flavour of complex sauces, stocks, gravies and glazes
K11	How to balance the flavour, texture, colour, consistency and quality of the final dish with the sauce
K12	The appropriate accompaniments and garnishes for different complex sauces
K13	What quality points relate to complex sauces
K14	The correct temperatures for holding and serving sauces
K15	How to store cooked sauces
K16	Healthy eating options when preparing, cooking and finishing complex hot sauces

Knowledge evidence retained

Assessor signature: _____

Date: _____

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

Assessor Feedback