

**Unit DT0K 04 (3FPC10)**

**Prepare, finish and present canapés and cocktail products**

This Unit has the following element:

**Element 1 (3FPC10.1)**

**Prepare, finish and present canapés and cocktail products**

**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 producing canapés and cocktail products for example:

- ◆ canapés
- ◆ filled short pastry items
- ◆ filled puff pastry items
- ◆ filled choux items
- ◆ cocktail brochettes
- ◆ bouchées

The preparation, cooking and presenting techniques covered include:

- ◆ baking
- ◆ slicing
- ◆ filling
- ◆ mixing
- ◆ chilling
- ◆ cutting
- ◆ piping
- ◆ spreading
- ◆ skewering

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

- ◆ selecting and checking ingredients for type, quality and quantity
- ◆ selecting tools and equipment for preparation, finishing and presentation
- ◆ preparing, finishing and presenting
- ◆ making sure canapés and cocktail products meets other requirements such as colour, flavour, texture and quantity
- ◆ making sure the product is held at the correct temperature
- ◆ storing cooked canapés and cocktail products not for immediate use

## Unit DT0K 04 (3FPC10)

## Prepare, finish and present canapés and cocktail products

### Element 1 (3FPC10.1)

### Prepare, finish and present canapés and cocktail products

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 <b>or</b> serving) but must observe the other.		
①	Select the type and quantity of ingredients needed for the product	
②	Check the ingredients to make sure they meet quality standards	
③	Choose and use tools and equipment correctly	
④	<b>Prepare and finish</b> the ingredients to meet requirements	
⑤	Make sure the <b>canapés and cocktail products</b> have the correct flavour, colour, texture and quantity	
⑥	Decorate and present <b>canapés and cocktail products</b> to meet requirements	
7	Make sure <b>canapés and cocktail products</b> are at the correct temperature for holding and serving	
8	Safely store any cooked <b>canapés and cocktail products</b> not for immediate use	

What you must cover (minimum requirement for observation in <i>italic and bold</i> )	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>Canapés and cocktail products, at least four required from the following:</i></b>						
canapés						
filled short pastry items						
filled puff pastry items						
filled choux items						
cocktail brochettes						
bouchées						
<b><i>Preparation, cooking and finishing methods, at least seven required from the following:</i></b>						
baking						
slicing						
filling						
mixing						
chilling						
cutting						
pipng						
spreading						
skewering						

**Unit DT0K 04 (3FPC10)****Prepare, finish and present canapés and cocktail products****Element 1 (3FPC10.1)****Prepare, finish and present canapés and cocktail products**

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

**Unit DT0K 04 (3FPC10)****Prepare, finish and present canapés and cocktail products**

<b>What you must know for the Unit</b>	
<b>For the whole Unit</b>	
K1	How to select the correct type, quality and quantity of ingredients to meet product requirements
K2	What you should do if there are problems with the ingredients
K3	What the correct tools and equipment are and the reasons for using them when carrying out the necessary preparation, cooking, finishing and presenting methods
K4	How to carry out the necessary preparation, cooking, finishing and presenting methods according to product requirements
K5	How to identify when canapés and cocktail products have the correct colour, flavour, texture and quantity
K6	Common faults with canapés and cocktail products
K7	How to correct products to achieve requirements
K8	Items that can be used to decorate products
K9	How to decorate products and present canapés and cocktail products
K10	How to deal with items returned from the buffet
K11	Current trends in relation to canapés and cocktail products
K12	How to store canapés and cocktail products
K13	Healthy eating options when preparing, finishing and presenting canapés and cocktail products

Knowledge evidence retained

**Assessor signature:** \_\_\_\_\_**Date:** \_\_\_\_\_

**Unit DT0K 04 (3FPC10)****Prepare, finish and present canapés and cocktail products**

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

Assessor Feedback