

Unit DT08 04 (3FPC2)

Prepare, cook and finish complex soups

This Unit has the following element:

Element 1 (3FPC2.1)

Prepare, cook and finish complex 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 complex soups, for example:

- ◆ consommé
- ◆ bisque
- ◆ chowder
- ◆ velouté
- ◆ cold soups

The preparation and cooking techniques covered include:

- ◆ weighing/measuring
- ◆ chopping
- ◆ summering
- ◆ skimming
- ◆ clarifying
- ◆ whisking
- ◆ boiling
- ◆ chilling
- ◆ passing/straining
- ◆ liaison with garnish

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 soup
- ◆ making sure the soup meets 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 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 soup | |
| ② | Check the ingredients to make sure they meet quality standards | |
| ③ | Choose and use tools and equipment correctly | |
| ④ | Combine the ingredients ready for cooking | |
| ⑤ | Prepare and cook the soup to meet requirements | |
| ⑥ | Make sure the soup has the correct flavour, colour, consistency and quantity | |
| ⑦ | Finish and present the soup to meet requirements | |
| 8 | Make sure the dish is at the correct temperature for holding and serving | |
| 9 | Safely store and cooked soup not for immediate use | |

| What you must cover (minimum requirement for observation in <i>italic</i> 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, cooking and finishing methods, at least nine required from the following:</i> | | | | | | |
| weighing/measuring | | | | | | |
| chopping | | | | | | |
| simmering | | | | | | |
| clarifying | | | | | | |
| boiling | | | | | | |
| whisking | | | | | | |
| passing/straining | | | | | | |
| skimming | | | | | | |
| chilling | | | | | | |
| liaison with garnish | | | | | | |
| <i>Candidates must demonstrate through performance that they can make the following soups:</i> | | | | | | |
| consommé | | | | | | |
| bisque | | | | | | |
| cold soup | | | | | | |
| velouté | | | | | | |

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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 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 | What the correct tools and equipment are and the reasons for using them when carrying out the following preparation, cooking and finishing methods: <ul style="list-style-type: none"> ◆ weighing/measuring ◆ chopping ◆ simmering ◆ clarifying ◆ boiling ◆ whisking ◆ passing and straining ◆ skimming ◆ chilling ◆ liaison with garnish |
| K5 | How to carry out the following preparation methods according to dish requirements: <ul style="list-style-type: none"> ◆ weighing/measuring ◆ chopping |
| K6 | How to carry out the following cooking methods: <ul style="list-style-type: none"> ◆ simmering ◆ clarifying ◆ boiling ◆ whisking |
| K7 | How to carry out the following finishing methods: <ul style="list-style-type: none"> ◆ passing and straining ◆ skimming ◆ chilling ◆ liaison with garnish |
| K8 | The correct temperatures for cooking soups |
| K9 | How to identify when soups have the correct colour, flavour, consistency and quantity |
| K10 | How to minimise and correct common faults in complex soups |
| K11 | How to adjust the taste and flavour of complex soups |
| K12 | How to cook and finish all the different complex soups from the menu |
| K13 | The correct temperatures for holding and serving complex soups |
| K14 | How to store soups |
| K15 | Healthy eating options when preparing, cooking and finishing complex soups |

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