

Unit DT0G 04 (3FPC9)

Prepare, cook and present complex cold products

This Unit has the following element:

Element 1 (3FPC9.1)

Prepare, cook and present complex cold 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:** _____

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Unit Summary

This Unit is about producing complex cold products for example:

- ◆ cooked red meat
- ◆ cooked white meat
- ◆ joints of meat
- ◆ cooked poultry
- ◆ salads
- ◆ vegetables and fruit
- ◆ eggs
- ◆ farinaceous products
- ◆ fish (whole and portioned)
- ◆ game
- ◆ dairy products
- ◆ fungi
- ◆ rice
- ◆ pulses
- ◆ terrines
- ◆ pâté
- ◆ smoked items
- ◆ mousses
- ◆ cold savoury/buffet appetisers

The preparation, cooking and presenting techniques covered include:

- ◆ boiling
- ◆ roasting
- ◆ combination cooking methods
- ◆ poaching (shallow and deep)
- ◆ baking
- ◆ steaming
- ◆ pressing and reforming
- ◆ shaping and moulding
- ◆ filleting
- ◆ de-boning
- ◆ skinning and trimming
- ◆ blending/liquidising
- ◆ rolling
- ◆ carving
- ◆ trussing and tying
- ◆ mincing and processing
- ◆ sieving

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Unit Summary (cont)

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 and cooking
- ◆ preparing and cooking
- ◆ making sure complex cold products meets requirements such as colour, flavour, texture and quantity
- ◆ presenting and decorating
- ◆ making sure the product is held at the correct temperature
- ◆ storing cooked complex cold products not for immediate use

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Element 1 (3FPC9.1)

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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	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	Prepare and cook the ingredients to meet requirements	
⑤	Make sure the complex cold products have the correct flavour, colour, texture and quantity	
⑥	Garnish and present complex cold products to meet requirements	
7	Make sure complex cold products are at the correct temperature for holding and serving	
8	Safely store any cooked complex cold product 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>Complex cold product, at least sixteen required from the following:</i>						
cooked red meat						
cooked white meat						
joints of meat						
cooked poultry						
salads						
vegetables and fruit						
eggs						
farinaceous products						
fish (whole and portioned)						
game						
dairy products						
fungi						
rice						
pulses						
terrines						
pâté						
smoked items						
mousses						
cold savoury/buffet appetisers						

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What you must cover (minimum requirement for observation in italic and bold) (cont) Evidence for the remaining points may be assessed through questioning or witness testimony	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
<i>Preparation, cooking and finishing methods, at least eleven required from the following:</i>						
boiling						
roasting						
combination cooking methods						
poaching (shallow and deep)						
baking						
steaming						
pressing and reforming						
shaping and moulding						
filleting						
de-boning						
skinning and trimming						
blending/liquidising						
rolling						
carving						
trussing and tying						
mincing and processing						
sieving						

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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 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 complex cold products have the correct colour, flavour, texture and quantity
K6	Common faults with complex cold products
K7	How to correct products to achieve requirements
K8	Items that can be used to garnish products
K9	How to garnish products and present complex cold products
K10	How to deal with items returned from the buffet
K11	Current trends in relation to complex cold products
K12	How to store complex cold products
K13	Healthy eating options when preparing, cooking and presenting complex cold products

Knowledge evidence retained

Assessor signature: _____

Date: _____

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

Assessor Feedback