Unit PPL3PC25 (HK7R 04) Produce Sauces, Fillings and Coatings for Complex

Desserts

I confirm that the evidence detailed in this unit is my own work.

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| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
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I confirm that the candidate has achieved all the requirements of this unit.

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| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
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| **Countersigning — Assessor’s name**  **(if applicable)** |  | **Countersigning — Assessor’s signature**  **(if applicable)** |  | **Date** |
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I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

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| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
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| **Countersigning — Internal verifier’s name**  **(if applicable)** |  | **Countersigning — Internal verifier’s signature**  **(if applicable)** |  | **Date** |
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| **External Verifier’s initials and date (if sampled)** |  |

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| **Unit overview** |
| This unit is about producing sauces, fillings and coatings, for example:   * syrups * butter cream * sugar glazes * chocolate glazes   The unit covers a range of preparation, cooking and finishing techniques associated with producing sauces, fillings and coatings for complex desserts. |

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| **Sufficiency of evidence** |
| There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment. |

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| **Performance criteria** | **Scope/Range** | | |
| **You must do:** | **What you must cover:** | | |
| There must be evidence for all Performance Criteria (PC). The assessor **must** assess PCs 1-7 by directly observing the candidate’s work.  For PC 8, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (ie either holding or serving) but the assessor must observe the other  PC 9 may be assessed by alternative methods if observation is not possible. | **All** scope/range must be covered. There must be performance evidence, gathered through direct observation by the assessor of the candidate’s work for: | | |
| 1 Select the type and quantity of ingredients needed for the sauces, fillings and coatings.  2 Check the ingredients to make sure they meet quality standards.  3 Choose the correct tools and equipment to produce sauces, fillings and coatings.  4 Use tools and equipment correctly when producing sauces, fillings and coatings.  5 Prepare and process the ingredients to meet requirements.  6 Ensure the sauces, fillings and coatings have the correct colour, texture and finish.  7 Finish and present the sauces, fillings and coatings to meet requirements.  8 Ensure the sauces, fillings and coatings are at the correct temperature for holding and serving.  9 Store any sauces, fillings and coatings not for immediate use in line with food safety regulations. | **eight** from:  a crème anglaise  b sabayon  c fruit coulis  d ganache  e crème Chantilly  f preserves  g fruit glazes  h crème patissier  i syrups  j butter cream  k frangipane  l jams  m sugar glazes  n chocolate glazes | **four** from:  o mixing  p whisking  q boiling  r separating  s creaming | **five** from:  t reducing  u liquidising  v blending  w addition of colouring  x emulsifying  y addition of flavouring |
| Evidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony. | | |

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | | | | | | | | |
| **What you must do** | | | | | | | | |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** |
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| **Evidence reference** | **Evidence description** | **Date** | **Scope/Range** | | | | | | | | | | | | | | | | | | | | | | | | |
| **What you must cover** | | | | | | | | | | | | | | | | | | | | | | | | |
| **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** | **m** | **n** | **o** | **p** | **q** | **r** | **s** | **t** | **u** | **v** | **w** | **x** | **y** |
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| **Knowledge and understanding** | | **Evidence reference**  **and date** |
| **What you must know and understand** | |
| For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning). | |
| 1 | What the quality points are relating to finished sauces, fillings and coatings. |  |
| 2 | What the correct tools and equipment are and the reasons for using them when producing sauces, fillings and coatings for complex desserts. |  |
| 3 | The required consistency of finished sauces, fillings and coatings. |  |
| 4 | How to adjust flavours and minimise common faults. |  |
| 5 | The effects of various temperatures and humidity on the ingredients used. |  |
| 6 | What the uses are for various sauces, fillings and coatings. |  |
| 7 | The types of problems that may occur with sauces, fillings and coatings and how to deal with these correctly. |  |
| 8 | Healthy eating options producing sauces, fillings and coatings. |  |

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# Supplementary evidence

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| **Evidence** | | **Date** |
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| **Assessor feedback on completion of the unit** |
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