

Unit PPL3PC24 (HK7T 04) Prepare, Cook and Finish Complex Cold 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)** |  |

Unit PPL3PC24 (HK7T 04) Prepare, Cook and Finish Complex Cold Desserts

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| **Unit overview** |
| This unit is about preparing, cooking, processing and finishing complex cold desserts, for example:   * cheesecake * mousses * meringues * sorbets   The unit covers a range of preparation, processing, cooking and finishing techniques associated with complex cold 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** | | | | |
| **You must do:** | | | | |
| There must be evidence for all Performance Criteria (PC). The assessor **must** assess 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. | | | | |
| 1 Select the type and quantity of ingredients needed for the dessert.  2 Check the ingredients to make sure they meet quality standards and other requirements.  3 Choose the correct tools, knives and equipment to prepare, cook/process and finish the dish.  4 Use tools, knives and equipment correctly when preparing, cooking /processing and finishing the dish  5 Prepare and process/cook the ingredients to meet requirements.  6 Ensure the dessert has the correct colour, texture and finish.  7 Finish and present the dessert to meet requirements.  8 Ensure the dessert is at the correct temperature for holding and serving.  9 Store any dessert not for immediate use in line with food safety regulations. | | | | |
| **Scope/Range** | | | | |
| **What you must cover:** | | | | |
| **All** scope/range must be covered. There must be performance evidence, gathered through direct observation by the assessor of the candidate’s work for: | | | | |
| **four** from:  a egg based set desserts  b mousses or cold soufflés  c meringue based desserts  d cheesecake  e paste based goods  f fruit or crème bavarois  g ice cream or sorbet based desserts | **five** from:  h creaming  i aeration  j combining  k sieving or passing  l pureeing  m folding  n addition of colours or flavours  o straining | **two** from:  p poaching  q baking  r boiling  s steaming | **three** from:  t de-moulding  u freezing  v refrigeration  w chilling | **five** from **:**  x cooling  y stacking  z glazing  aa filling  bb portioning  cc cutting  dd piping |
| Evidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony. | | | | |

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| **Evidence description** | **Date** | | **Performance criteria** | | | | | | | | | | | | | | | | | | | | | | **Scope/Range** | | | | | | | | | | | | | | |
| **What you must do** | | | | | | | | | | | | | | | | | | | | | | **What you must cover** | | | | | | | | | | | | | | |
| **1** | | | **2** | | **3** | | | **4** | | **5** | | **6** | | **7** | | **8** | | | **9** | | | **a** | | **b** | | **c** | | | **d** | | **e** | | **f** | | | **g** |
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| **Evidence description** | **Date** | **What you must cover (continued)** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **h** | | **i** | **j** | | **k** | | **l** | **m** | | **n** | | **o** | **p** | **q** | | **r** | | **s** | **t** | | **u** | **v** | | **w** | | **x** | | **y** | **z** | | **aa** | | **bb** | | **cc** | **dd** | | |
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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 | Different types of complex cold desserts and their characteristics. |  |
| 2 | How to select the correct type, quality and quantity of ingredients to meet dish requirements. |  |
| 3 | What quality points to look for in dish ingredients. |  |
| 4 | What you should do if there are problems with the ingredients. |  |
| 5 | How to control portions and minimise waste. |  |
| 6 | The appropriate preparation methods for the different complex cold desserts. |  |
| 7 | The effects of various temperatures and humidity on ingredients used. |  |
| 8 | What the correct tools, knives and equipment are to carry out the required preparation, cooking and finishing methods. |  |
| 9 | How to carry out each of the preparation, cooking and finishing methods according to dish requirements. |  |
| 10 | Why it is important to use the correct tools, knives, equipment and techniques when preparing, cooking and finishing complex cold desserts. |  |
| 11 | Common problems that may occur when preparing complex cold desserts and how to minimise and correct them. |  |
| 12 | Which preparation, cooking and finishing methods relate to each type of complex cold dessert. |  |
| 13 | What the quality points are relating to the finished product. |  |
| 14 | The types of problems that may occur when cooking, preparing and finishing complex cold desserts and how to deal with these correctly. |  |
| 15 | Current trends in relation to complex cold desserts. |  |
| 16 | Healthy eating options when preparing and cooking complex cold desserts. |  |

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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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