Unit PPL3PC18 (HK81 04) Prepare, Process and Finish Complex Chocolate

Products

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 PPL3PC18 (HK81 04) Prepare, Process and Finish Complex Chocolate Products

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| **Unit overview** |
| This unit is about preparing, processing and finishing complex chocolate products, for example:   * small chocolate centre pieces * competition pieces * truffles * moulds/shapes (eg Easter eggs)   The unit covers a range of preparation methods and cooking techniques associated with chocolate work. |

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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 PCs 1-7 by directly observing the candidate’s work.  PC 8 may be assessed by alternative methods if observation is not possible. |
| 1 Select the type and quantity of ingredients needed for the product.  2 Check the ingredients to make sure they meet quality standards and other requirements.  3 Choose the correct tools and equipment to prepare, process and finish the products.  4 Use the tools and equipment correctly when preparing, processing and finishing the products.  5 Prepare and process the ingredients to meet requirements.  6 Ensure the chocolate products have the correct flavour, colour, texture, quantity and appearance.  7 Decorate and present chocolate products to meet requirements.  8 Store any processed chocolate products not for immediate use in line with food safety regulations. |

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| **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: | | |
| **all three** from**:**  a plain chocolate  b white chocolate  c milk chocolate | **nine** from:  d rolling  e mixing  f drying  g manipulating  h blending colour and flavour  i cutting | j spreading  k melting  l tempering  m modelling  n packing  o decorating  p presentation of finished product |
| 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** | | | | | | | | **Scope/Range** | | | | | | | | | | | | | | | | |
| **What you must do** | | | | | | | | **What you must cover** | | | | | | | | | | | | | | | | |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | | **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** | **m** | **n** | **o** | **p** |
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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 chocolate products and their characteristics. |  |
| 2 | How to select the correct type, quality and quantity of ingredients to meet product requirements. |  |
| 3 | What you should do if there are problems with the ingredients. |  |
| 4 | What the correct tools and equipment are to carry out the required preparation, processing and finishing methods. |  |
| 5 | How to carry out each of the preparation, processing and finishing methods according to product requirements. |  |
| 6 | Why it is important to use the correct techniques, tools, knives and equipment and techniques when preparing, processing and finishing complex chocolate products. |  |
| 7 | How to identify when chocolate products have the correct colour, flavour, texture and quantity. |  |
| 8 | When couverture can be used and how it can be tempered. |  |
| 9 | Common faults with chocolate products and how to minimise and correct them. |  |
| 10 | Items that can be used to decorate chocolate products. |  |
| 11 | How to decorate chocolate products. |  |
| 12 | Current trends in relation to complex chocolate products. |  |
| 13 | How to store complex chocolate products. |  |
| 14 | Healthy eating options when preparing, processing and finishing complex chocolate products. |  |

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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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