

Unit PPL3PC17 (HK82 04) Prepare, Cook and Finish Complex Pastry 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)** |  |

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| **Unit overview** |
| This unit is about preparing, cooking and finishing complex pastry products, for example:   * apple strudel * barquettes * samosas * tarte tatin * Paris Brest * custard tarts   The unit covers a range of preparation, cooking and finishing techniques associated with complex pastry products. |

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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 product.  2 Weigh ingredients required accurately.  3 Check the ingredients to make sure they meet quality standards and other requirements.  4 Choose the correct tools and equipment to prepare, cook and finish the product.  5 Prepare and cook the ingredients to meet requirements.  6 Ensure the pastry product has the correct colour, texture and finish.  7 Present the pastry product to meet requirements.  8 Ensure the pastry product is at the correct temperature for holding and serving.  9 Store any cooked pastry product not for immediate use in line with food safety regulations. | **six** from:  a short  b sweet  c suet  d choux  e puff or flaky  f sable  g convenience  h hot water paste | **twelve** from:  i weighing or measuring  j sifting  k rubbing in  l creaming  m kneading  n resting  o aerating  p conditioning or chilling  q piping  r laminating  s rolling  t folding  u lining or moulding  v trimming  w baking  x combining cooking methods | **four** from:  y glazing  z lattice  aa piping  bb quadrillage  cc scoring  dd moulding  ee filling |
| 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** | **9** | **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** |
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| **Evidence reference** | **Evidence description** | **Date** | **What you must cover (continued)** | | | | | | | | | | | | | | | | | | | | | | |
| **i** | **j** | **k** | **l** | **m** | **n** | **o** | **p** | **q** | **r** | **s** | **t** | **u** | **v** | **w** | **x** | **y** | **z** | **aa** | **bb** | **cc** | **dd** | **ee** |
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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 pastry product and their characteristics. |  |
| 2 | How to store raw ingredients before preparation and cooking. |  |
| 3 | How to select the correct type, quality and quantity of ingredients to meet product requirements. |  |
| 4 | What you should do if there are problems with the ingredients. |  |
| 5 | What the correct tools and equipment are to carry out the required preparation and cooking methods. |  |
| 6 | How to carry out each of the preparation and cooking methods according to recipe requirements. |  |
| 7 | Why it is important to use the correct tools, knives, equipment and techniques when preparing and cooking complex pastry products. |  |
| 8 | The correct temperatures for cooking each type of complex pastry product and why these temperatures are important. |  |
| 9 | How to identify when pastry products have the correct colour, texture and finish. |  |
| 10 | Common faults with complex pastry products and how to minimise and correct them. |  |
| 11 | How the use of different ingredients can affect the flavour of pastry. |  |
| 12 | Current trends in relation to complex pastry products. |  |
| 13 | How to store complex pastry products. |  |
| 14 | Healthy eating options when preparing and cooking complex pastry 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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