Unit PPL3PC16 (HK83 04) Prepare, Cook and Finish Complex Cakes, Sponges,

Biscuits and Scones

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 PPL3PC16 (HK83 04) Prepare, Cook and Finish Complex Cakes, Sponges, Biscuits and Scones

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| **Unit overview** |
| This unit is about preparing, cooking and finishing complex cakes, sponges, biscuits and scones, for example:   * Genoese/light fatless * joconde sponge biscuits * savarin * sablé biscuits * tuille biscuits * fresh gateaux * chocolate torte * scones   The unit covers a range of preparation, cooking and finishing techniques associated with complex cakes, sponges, biscuits and scones. |

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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 1-6 by directly observing the candidate’s work.  For PC 7, 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 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, cook and finish the product.  4 Prepare, cook and finish the product to meet requirements.  5 Ensure the product has the correct flavour, colour, texture and quantity.  6 Present the product to meet requirements.  7 Ensure the product is at the correct temperature for holding and serving.  8 Store any cooked product not for immediate use in line with food safety regulations. |

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | | | | | | | |
| **What you must do** | | | | | | | |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** |
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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: | | |
| **fifteen** from:  a weighing or measuring  b creaming or beating  c whisking  d folding  e rubbing in  f greasing  g glazing  h portioning  i piping  j shaping  k filling  l rolling  m lining  n trimming or icing  o spreading or smoothing  p kneading  q proving  r dusting or dredging or sprinkling  s mixing  t stacking  u coating  v slicing  w baking | **making three** from:  x tuile biscuits  y sable biscuits  z Viennese biscuits  aa Japonaise biscuits  bb Dutch biscuits  cc scones | **making** cakes or sponges using **three** from:  dd sugar batter  ee flour batter  ff melted method  gg fatless sponge  hh separated egg  ii whole egg foams  jj aerated egg white method |
| 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** | **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** |
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| **Evidence reference** | **Evidence description** | **Date** | **What you must cover (continued)** | | | | | | | | | | | | |
| **x** | **y** | **z** | **aa** | **bb** | **cc** | **dd** | **ee** | **ff** | **gg** | **hh** | **ii** | **jj** |
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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 cakes, sponges, biscuits and scones and their characteristics. |  |
| 2 | How to select the correct type, quality and quantity of ingredients to meet product requirements. |  |
| 3 | What quality points to look for in the ingredients. |  |
| 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 | The effects of various preparation and aeration methods on different complex cake, sponge, biscuit and scone products. |  |
| 7 | How the choice of flour and fat preparations relate to the end product. |  |
| 8 | What preparation and cooking methods are appropriate to each type of complex cake, sponge, biscuit and scone products. |  |
| 9 | Current trends in relation to complex cakes, sponges, biscuits and scones. |  |
| 10 | How to carry out each of the preparation and cooking methods. |  |
| 11 | The correct temperatures for cooking each type of complex cake, sponge, biscuit and scone product and why these temperatures are important. |  |
| 12 | Common faults with complex cake, sponge, biscuit and scone products and how to minimise and correct them. |  |
| 13 | How to identify when cake, sponge, biscuit and scone products have the correct colour, flavour, texture and quantity. |  |
| 14 | How to finish complex cakes, sponges, biscuits and scones. |  |
| 15 | How to control portions and minimise waste. |  |
| 16 | How to store complex cakes and biscuits. |  |
| 17 | Healthy eating options when preparing and cooking complex cake, sponge, biscuit and scone 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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