

Unit PPL3PC11 (HK88 04) Cook and Finish Complex Game Dishes

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 cooking and finishing complex game dishes, for example:   * pot roasted quail * sautéed pigeon * roasted shredded venison * braised rabbit/hare   The unit covers both furred and feathered game. It then goes onto the cooking methods and finishing techniques associated with complex game dishes. |

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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.  For statement 8, where there is no naturally occurring evidence for both ‘holding’ and ‘serving’, the assessor may assess the candidate through questioning or witness testimony for one of them (ie either holding **or** serving) but must observe the other.  The assessor may assess statement 9 through questioning or witness testimony if no naturally occurring evidence is available. |
| 1 Select the type and quantity of game needed for the dish.  2 Check the game to make sure it meets quality standards and other requirements.  3 Choose the correct tools and equipment to cook and finish the game.  4 Use the tools and equipment correctly when cooking and finishing the game.  5 Combine the game with other ingredients.  6 Cook the game to meet the requirements of the dish.  7 Ensure the dish has the correct flavour, colour, consistency and quantity.  8 Garnish and present the dish to meet requirements.  9 Ensure the dish is at the correct temperature for holding and serving.  10 Store any cooked game 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: | | | |
| **both**:  a furred  b feathered | **three** from:  c sautéing  d roasting  e pot roasting  f braising  g baking | h stewing  i confit  j sous vide  k combining cooking methods | **two** from:  l garnishing  m saucing or glazing or dressing  n presenting |
| 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** | **10** |
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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** |
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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 | How to select the correct type, quality and quantity of game to meet dish requirements. |  |
| 2 | What quality points to look for in game. |  |
| 3 | What you should do if there are problems with the game or other ingredients. |  |
| 4 | What the correct tools and equipment are and the reasons for using them when carrying out the required cooking methods. |  |
| 5 | How to combine game with other ingredients to create a complex and balanced dish. |  |
| 6 | How to carry out each of the cooking methods according to dish requirements. |  |
| 7 | The correct temperatures for cooking game using each cooking method and why these temperatures are important. |  |
| 8 | The appropriate finishing methods for a range of complex game dishes. |  |
| 9 | The appropriate degree of cooking required for each type of complex game dish and how to check this has been achieved. |  |
| 10 | How to minimise and correct common faults in complex game dishes. |  |
| 11 | How to adjust the flavour, colour and consistency for a complex game dish which cooking methods are appropriate to each type of game. |  |
| 12 | The current trends and methodologies in relation to cooking and finishing complex game dishes. |  |
| 13 | The correct temperatures for holding and serving complex game dishes. |  |
| 14 | How to store complex game dishes not for immediate use. |  |
| 15 | Healthy eating options when cooking and finishing complex game dishes. |  |

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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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