

Unit PPL3PC8 (HK8C 04) Prepare Poultry for Complex 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 preparing poultry for complex dishes. It covers a range of preparation methods and types of poultry. |

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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 1-5 by directly observing the candidate’s work.  PC 6 may be assessed by alternative methods if observation is not possible. |
| 1 Select the type and quantity of poultry required for preparation.  2 Check the poultry meets quality and other requirements.  3 Choose the correct tools, knives and equipment required to prepare the poultry.  4 Use the tools, knives and equipment correctly when preparing the poultry.  5 Prepare the poultry to maintain quality and meet the requirements of the dish.  6 Store any prepared poultry 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: | | |
| **three** from:  a duck  b guinea fowl  c goose  d chicken  e turkey  f poussin | **seven** from:  g checking and preparing the cavity  h boning  i seasoning  j marinating  k trimming  l cutting | m ballotine  n blending  o sieving  p stuffing or filling  q tying or trussing  r galantine |
| 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** | **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** | **m** | **n** | **o** | **p** | **q** | **r** |
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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 | The main characteristics of different types of poultry. |  |
| 2 | What quality points to look for in fresh poultry. |  |
| 3 | What you should do if there are problems with the poultry or other ingredients. |  |
| 4 | The nutritional values of each type of poultry. |  |
| 5 | How to select the correct type, quality and quantity of poultry to meet dish requirements. |  |
| 6 | Suitable cuts for each type of poultry. |  |
| 7 | The approximate yields of prepared poultry. |  |
| 8 | How to control portions to minimise waste. |  |
| 9 | Preparation methods for different complex poultry dishes. |  |
| 10 | The current trends in relation to preparing complex poultry dishes. |  |
| 11 | What the correct techniques, tools, knives and equipment are and the reasons for using them when carrying out the required preparation methods. |  |
| 12 | How to store prepared poultry. |  |
| 13 | Healthy eating options when preparing poultry for complex 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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