

Unit PPL3PC5 (HK8F 04) Cook and Finish Complex Shellfish 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 shellfish dishes, for example:* dressed crab
* oysters on ice
* lobster thermidor
* shellfish soufflé

The unit covers a range of types of shellfish including crustaceans and molluscs and the cooking methods and finishing techniques associated with complex shellfish 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** | **Scope/Range** |
| **You must do:** | **What you must cover:** |
| There must be evidence for all Performance Criteria (PC). The assessor **must** assess PCs 1-8 by directly observing the candidate’s work.For PC 9, 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 10 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 shellfish needed for the dish.2 Check the shellfish to make sure it meets quality standards.3 Choose the correct tools and equipment to cook and finish the shellfish.4 Use the tools and equipment correctly when cooking and finishing the shellfish.5 Combine the shellfish with other ingredients.6 Cook the shellfish to meet the requirements of the dish.7 Ensure the dish has the correct flavour, colour, consistency and quantity.8 Garnish, dress, sauce and present the dish to meet requirements.9 Ensure the dish is at the correct temperature for holding and serving.10 Store any cooked shellfish not for immediate use in line with food safety regulations. | **five** from:a oystersb prawns or shrimpsc langoustinesd lobster or crawfishe crayfishf scampi or Dublin Bay prawnsg musselsh scallopsi crabsj squidk octopus | **five** from:l boilingm steamingn sautéing o grillingp bakingq frying (deep or shallow)r stewings en papillottet combining cooking methods | **two** from:u garnishingv dressingw saucingx 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** | **o** | **p** | **q** | **r** | **s** | **t** | **u** | **v** | **w** | **x** |
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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 shellfish to meet dish requirements. |  |
| 2 | What quality points to look for in shellfish. |  |
| 3 | What you should do if there are problems with the shellfish 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 shellfish 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 shellfish by the listed methods and why this is important. |  |
| 8 | How to adjust the flavour, consistency and colour of complex shellfish dishes. |  |
| 9 | What cooking methods are appropriate to each type of complex shellfish dish and how to check the shellfish is cooked correctly. |  |
| 10 | How to minimise and correct common faults in complex shellfish dishes. |  |
| 11 | The appropriate finishing methods for a range of complex shellfish dishes. |  |
| 12 | The current trends and methodologies in relation to cooking and finishing complex shellfish dishes. |  |
| 13 | The correct temperatures for holding and serving shellfish dishes. |  |
| 14 | How to store complex shellfish dishes not for immediate use. |  |
| 15 | Healthy eating options when cooking and finishing shellfish 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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