

Unit PPL3PC4 (HK8G 04) Prepare Shellfish for Complex Dishes

I confirm that the evidence detailed in this unit is my own work.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
|  |  |  |

I confirm that the candidate has achieved all the requirements of this unit.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
|  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Countersigning — Assessor’s name****(if applicable)** |  | **Countersigning — Assessor’s signature****(if applicable)** |  | **Date** |
|  |  |  |

I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
|  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Countersigning — Internal verifier’s name****(if applicable)** |  | **Countersigning — Internal verifier’s signature****(if applicable)** |  | **Date** |
|  |  |  |

|  |  |
| --- | --- |
| **External Verifier’s initials and date (if sampled)** |  |

Unit PPL3PC4 (HK8G 04) Prepare Shellfish for Complex Dishes

|  |
| --- |
| **Unit overview** |
| This unit is about preparing fresh shellfish for complex dishes. The unit covers a range of preparation methods and both crustaceans and molluscs. |

|  |
| --- |
| 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. |

This page is intentionally blank

Unit PPL3PC4 (HK8G 04) Prepare Shellfish for Complex Dishes

|  |
| --- |
| **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 shellfish required for preparation.2 Check the shellfish meets quality and other requirements.3 Choose the correct tools, knives and equipment required to prepare the shellfish.4 Use the tools, knives and equipment correctly when preparing the shellfish.5 Prepare the shellfish to maintain quality and meet the requirements of the dish.6 Store any prepared shellfish not for immediate use in line with food safety regulations. |

|  |
| --- |
| **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: |
| **five** from:a oystersb crabsc prawns or shrimpsd langoustinese lobsters or crawfishf crayfishg scampi/ or Dublin Bay prawnsh musselsi scallopsj squidk octopus | **four** from:l cleaning m shellingn washingo marinatingp coatingq blendingr cutting | Evidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony. |

Unit PPL3PC4 (HK8G 04) Prepare Shellfish for Complex Dishes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **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** |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

Unit PPL3PC4 (HK8G 04) Prepare Shellfish for Complex Dishes

|  |  |
| --- | --- |
| **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 shellfish. |  |
| 2 | What quality points to look for in fresh shellfish. |  |
| 3 | What you should do if there are problems with the shellfish or other ingredients. |  |
| 4 | How to detect live shellfish. |  |
| 5 | How to select the correct type, quality and quantity of shellfish to meet dish requirements. |  |
| 6 | Suitable preparation methods for each type of shellfish. |  |
| 7 | The approximate yields of prepared shellfish. |  |
| 8 | How to control portions to minimise waste. |  |
| 9 | Preparation methods for different complex shellfish dishes. |  |
| 10 | The current trends in relation to preparing complex shellfish 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 shellfish. |  |
| 13 | Healthy eating options when preparing shellfish for complex dishes. |  |

Unit PPL3PC4 (HK8G 04) Prepare Shellfish for Complex Dishes

# Supplementary evidence

|  |  |
| --- | --- |
| **Evidence** | **Date** |
| 1 |  |  |
| 2 |  |  |
| 3 |  |  |
| 4 |  |  |
| 5 |  |  |
| 6 |  |  |

|  |
| --- |
| **Assessor feedback on completion of the unit** |
|  |