

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 oysters  b crabs  c prawns or shrimps  d langoustines  e lobsters or crawfish  f crayfish  g scampi/ or Dublin Bay prawns  h mussels  i scallops  j squid  k octopus | **four** from:  l cleaning  m shelling  n washing  o marinating  p coating  q blending  r 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** |
|  |