

Unit PPL2PC31 (HK8P 04) Prepare and Cook Food using a Tandoor

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 food for and using a tandoor oven.  Dishes might include:   * tandoori chicken * kebabs * tandoori fish * naan breads   The unit covers preparation methods as well as the cooking techniques. |

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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** |
| **What you must do:** |
| There must be evidence for all Performance Criteria (PC). The assessor **must** assess PCs 1–10 by directly observing the candidate’s work. PC 11 may be assessed by alternative methods if observation is not possible. |
| **1 Select the type and quantity of ingredients required for preparation.**  **2 Check the ingredients to make sure they meet quality standards and other requirements.**  **3 Choose the correct tools, knives and equipment for preparing and cooking using a tandoor.**  **4 Use the tools, knives and equipment correctly when preparing and cooking food using a tandoor.**  **5 Prepare ingredients to meet the requirements of the dish.**  **6 Prepare food for cooking to meet the requirements of the dish.**  **7 Prepare the tandoor to ensure that it is cooking at the required temperature.**  **8 Place the food in the tandoor oven in the appropriate position.**  **9 Cook the food to meet the requirements of the dish.**  **10 Garnish and present according to dish requirements.**  11 Store any food items 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: | |
| **two** from:  (a) whole pieces of meat and fish  (b) kebabs  (c) bread  **two** from:  (d) marinating and coating  (e) forming onto skewers  (f) shaping | **both:**  (g) garnishing  (h) 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** | | | | | | | | | | | **Scope/Range** | | | | | | | |
| **What you must do** | | | | | | | | | | | **What you must cover** | | | | | | | |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** | **11** | **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** |
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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 | Different types of food that can be cooked in a tandoor |  |
| 2 | How to make sure the ingredients meet dish requirements |  |
| 3 | What quality points to look for in tandoor dish ingredients |  |
| 4 | Why and to whom you should report any problems with the oven or ingredients |  |
| 5 | The correct tools, knives and equipment for preparation and cooking using a tandoor |  |
| 6 | Why it is important to use the correct techniques, tools and, equipment and techniques when preparing, cooking and finishing tandoor dishes |  |
| 7 | How to prepare the tandoor for cooking |  |
| 8 | The correct temperatures for tandoor cooking |  |
| 9 | How to minimise and correct common faults in tandoor cooking |  |
| 10 | How to carry out the finishing methods |  |
| 11 | How to check and adjust a tandoor dish to make sure it has the correct colour, flavour, texture and quantity |  |
| 12 | The correct temperatures for holding and serving tandoor dishes |  |
| 13 | The correct temperatures and procedures for storing tandoor dishes not for immediate use |  |
| 14 | Healthy eating options when preparing, cooking and finishing tandoor 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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