

Unit PPL2PC27 (HK8W 04) Prepare, Cook and Finish Basic Cold and Hot Desserts

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 basic hot and cold desserts including:   * ice cream * chocolate mousse * sticky toffee pudding * creme caramel * apple pie * lemon cheesecake * trifle   The unit covers the preparation methods and cooking methods associated with desserts and then goes onto how to finish a hot or cold dessert. |

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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 1–8 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 (i.e. either holding or serving) but the assessor must observe the other.  PC 10 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 meet quality and other requirements.**  **3 Choose the correct tools and equipment required to prepare, cook and finish the dessert.**  **4 Use the tools and equipment correctly when preparing, cooking and finishing the dessert.**  **5 Prepare the ingredients to meet the requirements of the dessert.**  **6 Cook the ingredients to meet the requirements of the dessert.**  **7 Ensure the dessert has the correct flavour, colour, texture, quantity and finish.**  **8 Finish and present the dessert to meet requirements.**  9 Ensure the dessert is at the correct temperature for holding and serving.  10 Store any cooked desserts 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: | | | |
| **three** from:  (a) ice cream  (b) mousse  (c) egg based  (d) batter based  (e) sponge based  (f) fruit based  (g) pastry based  (h) set desserts | **five** from:  (i) slicing  (j) creaming  (k) folding  (l) moulding  (m) mixing  (n) aeration  (o) addition of flavours or colours  (p) puréeing  (q) combining  (r) portioning  (s) chilling | **two** from:  (t) boiling or poaching  (u) stewing  (v) baking  (w) combination cooking  (x) steaming  (y) frying | **one** from:  (z) filling  (aa) glazing  (bb) piping  (cc) garnishing |
| 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** | | | | | | | | | |
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| **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** | **y** | **z** | **aa** | **bb** | **cc** |
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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 cold and hot desserts and their characteristics |  |
| 2 | How to make sure that the ingredients meet product requirements |  |
| 3 | What quality points to look for in cold and hot desserts |  |
| 4 | Why and to whom you should report any problems with the ingredients |  |
| 5 | The correct tools and equipment to carry out the required preparation and cooking methods |  |
| 6 | How to carry out each of the preparation, cooking and finishing methods according to product requirements |  |
| 7 | Why it is important to use the correct techniques, tools and equipment when preparing, cooking and finishing desserts |  |
| 8 | The correct times and temperatures for cooking desserts and why these temperatures are important |  |
| 9 | How to check and adjust a dessert make sure it has the correct colour, flavour, texture quantity and finish |  |
| 10 | The correct temperatures and conditions for holding and serving desserts |  |
| 11 | The correct temperatures and procedures for storing desserts not for immediate use |  |
| 12 | Healthy eating options when preparing, cooking and finishing desserts |  |

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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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