

Unit PPL2PC24 (HK90 04) Prepare, Cook and Finish Basic Pastry Products

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, cooking and finishing basic pastry products, for example:   * chocolate éclair * apple tart * savoury quiche * apple turnover/pie * steak & kidney pudding   The unit covers a range of preparation and cooking methods associated with pastry products all of all types. |

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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** | | |
| **What 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 (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. | **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 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 pastry product.**  **4 Use the tools and equipment correctly when preparing, cooking and finishing the pastry product.**  **5 Prepare the ingredients to meet the requirements of the pastry product.**  **6 Cook the ingredients to meet the requirements of the pastry product.**  **7 Ensure the pastry product has the correct flavour, colour, texture, quantity and finish.**  **8 Finish and present the pastry product to meet requirements.**  9 Ensure the pastry product is at the correct temperature for holding and serving.  10 Store any cooked pastry not for immediate use in line with food safety regulations. | **three** from:  (a) short  (b) sweet  (c) suet  (d) Choux  (e) convenience | **six** from:  (f) weighing or measuring  (g) sifting  (h) rubbing in  (i) creaming  (j) resting  (k) piping  (l) rolling  (m) cutting or shaping or trimming  (n) lining | **one** from:  (o) baking  (p) steaming  (q) deep frying  (r) combining cooking methods  **both:**  (s) garnishing  (t) 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** | | | | | | | | | |
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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** |
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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 pastry and their characteristics |  |
| 2 | How to make sure that the ingredients meet product requirements |  |
| 3 | Why it is important to follow a recipe correctly when preparing pastry products |  |
| 4 | What quality points to look for in a range of pastry types |  |
| 5 | Why and to whom you should report any problems with the pastry or other ingredients |  |
| 6 | The correct tools and equipment to carry out the required preparation and cooking methods |  |
| 7 | How to carry out each of the preparation, cooking and finishing methods according to product requirements |  |
| 8 | Why it is important to use the correct techniques, tools and equipment when preparing, cooking and finishing pastry products |  |
| 9 | The correct temperatures for cooking pastry products and why these temperatures are important |  |
| 10 | How to check and adjust a pastry product to make sure it has the correct colour, flavour, texture quantity and finish |  |
| 11 | The correct temperatures and conditions for holding and serving pastry products |  |
| 12 | The correct temperatures and procedures for storing pastry products not for immediate use |  |
| 13 | Healthy eating options when preparing, cooking and finishing pastry products |  |

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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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