

Unit PPL2PC16 (HK98 04) Prepare, Cook and Finish Basic Hot Sauces

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 hot sauces, for example:   * thickened gravy (jus lié) * roast gravy (jus rôti) * curry gravy * white sauce (béchamel) * brown sauce (demi glace) * velouté * purée * butter sauce (beurre blanc, beurre noisette) * emulsified sauce   The unit covers the various preparation methods, several cooking methods and then how to finish a hot sauce. |

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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, knives and equipment required to prepare, cook and finish the sauce.**  **4 Use the tools, knives and equipment correctly when preparing, cooking and finishing the sauce.**  **5 Prepare the ingredients to meet the requirements of the sauce.**  **6 Cook the ingredients to meet the requirements of the sauce.**  **7 Ensure the sauce has the correct flavour, colour, texture, consistency and finish.**  **8 Present the sauce to meet requirements.**  9 Ensure the sauce is at the correct temperature for holding and serving.  10 Store any cooked sauce not for immediate use in line with food safety regulations. | **six** from:  (a) weighing or measuring  (b) chopping  (c) simmering  (d) boiling  (e) making a roux  (f) whisking  (g) passing, straining or blending  (h) skimming  (i) adding cream  (j) adding thickening agents  (k) pureeing  (l) reducing  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** |
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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 basic hot sauces and their characteristics |  |
| 2 | Safe and correct use of alcohol in sauces and why it is used |  |
| 3 | How to check the ingredients meet sauce requirements |  |
| 4 | What quality points to look for in sauce ingredients |  |
| 5 | Why and to whom you should report any problems with the ingredients for basic hot sauces |  |
| 6 | The correct tools, knives and equipment to carry out the required preparation, cooking and finishing methods |  |
| 7 | How to carry out each of the preparation, cooking and finishing methods according to dish requirements |  |
| 8 | Why it is important to use the correct techniques, tools, knives and equipment when preparing, cooking and finishing basic hot sauces |  |
| 9 | The correct temperatures for cooking hot sauces and why these temperatures are important |  |
| 10 | How to present cooked sauces |  |
| 11 | How to check and adjust a hot sauce to make sure it has have the correct flavour, colour, texture, consistency and finish |  |
| 12 | The correct temperatures for holding and serving hot sauces |  |
| 13 | The correct temperatures and procedures for storing sauces not for immediate use |  |
| 14 | Healthy eating options when making hot sauces |  |

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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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