

Unit PPL2PC15 (HK99 04) Make Basic Stocks

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 standard is about making basic stocks, for example:   * brown * fish * white * vegetable   This standard covers the stages required to make a range of basic stocks. |

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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 1–7 by directly observing the candidate’s work. PC 8 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, knives and equipment required to make the stock.**  **4 Use the tools, knives and equipment correctly when making the stock.**  **5 Prepare the ingredients to meet the requirements of the stock.**  **6 Cook the ingredients to meet the requirements of the stock.**  **7 Ensure the stock has the correct flavour, colour, consistency and quantity.**  8 Store any cooked stock 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: | |
| **five** from:  (a) weighing or measuring  (b) browning or roasting  (c) simmering  (d) boiling  (e) reducing  (f) skimming  (g) straining | **three** from:  (h) making brown stock  (i) making fish stock  (j) making vegetable stock  (k) making white stock |
| 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** | **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** |
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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 stocks and their characteristics |  |
| 2 | How to check that the ingredients meet requirements |  |
| 3 | What quality points to look for in stock ingredients |  |
| 4 | Why and to whom you should report any problems with the ingredients for stocks |  |
| 5 | The correct tools, knives and equipment to carry out the required preparation and cooking methods |  |
| 6 | How to carry out each of the preparation and cooking methods according to requirements |  |
| 7 | Why it is important to use the correct techniques, tools, knives and equipment when making basic stocks |  |
| 8 | The correct temperatures for making basic stocks and why these temperatures are important |  |
| 9 | How to check and adjust a stock to make sure it has the correct flavour, colour, consistency and quantity |  |
| 10 | The correct temperatures for holding stocks |  |
| 11 | The correct temperatures and procedures for storing stocks not for immediate use |  |
| 12 | Healthy eating options when making stocks |  |

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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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