

Unit PPL1PC13 (HK9T 04) Package Food for Delivery

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 packaging food for delivery, including hot, chilled and ambient. It also covers clearly and accurately labelling the packs, as well as what quality aspects to look for in both food and the packs. |

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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 1−5 by directly observing the candidate’s work. |
| 1 Ensure all food has been prepared correctly.  2 Pack and seal food to organisational and legal requirements.  3 Label all packed food accurately and clearly.  4 Load packed food into the correct containers ready for collection.  5 Clean packaging areas and equipment to organisational and legal standards after use. |

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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 hot food  b cold food  c ambient |
| 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** | | **a** | **b** | **c** |
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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 | Why it is important to ensure food is prepared to the organisational standards for appearance and temperature before packing. |  |
| 2 | What quality points to look for in prepared meals. |  |
| 3 | How and why dishes should be correctly and clearly labelled. |  |
| 4 | Why it is important to keep packing areas and equipment hygienic when packing food for delivery. |  |
| 5 | Why time and temperature are important when packing food for delivery. |  |
| 6 | What the main contamination threats are when packing food for delivery. |  |
| 7 | Why it is important to ensure that packaging materials are not damaged before packing food. |  |
| 8 | What problems can commonly occur with the packing of food, and how to identify them. |  |
| 9 | What problems can commonly occur with the quality of food, and how to identify them. |  |

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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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