

Unit PPL1PC5 (HL03 04) Prepare and Finish Simple Salad and Fruit Dishes

I confirm that the evidence detailed in this unit is my own work.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
|  |  |  |

I confirm that the candidate has achieved all the requirements of this unit.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
|  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Countersigning — Assessor’s name**  **(if applicable)** |  | **Countersigning — Assessor’s signature**  **(if applicable)** |  | **Date** |
|  |  |  |

I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
|  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Countersigning — Internal verifier’s name**  **(if applicable)** |  | **Countersigning — Internal verifier’s signature**  **(if applicable)** |  | **Date** |
|  |  |  |

|  |  |
| --- | --- |
| **External Verifier’s initials and date (if sampled)** |  |

Unit PPL1PC5 (HL03 04) Prepare and Finish Simple Salad and Fruit Dishes

|  |
| --- |
| **Unit overview** |
| This unit about preparing and presenting salad and fruit dishes, for example:   * fruit based salads * vegetable based salads * pulse and bean based salads |

|  |
| --- |
| **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. |

This page is intentionally blank

Unit PPL1PC5 (HL03 04) Prepare and Finish Simple Salad and Fruit Dishes

|  |
| --- |
| **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.  PC 6 may be assessed by alternative methods if observation is not possible. |
| 1 Check the ingredients to make sure they are fit for preparation.  2 Choose the correct tools, knives and equipment to prepare and finish salad and fruit.  3 Use the tools, knives and equipment correctly when preparing and finishing salad and fruit.  4 Prepare the ingredients correctly for the dish.  5 Present the dish to meet requirements.  6 Store any prepared items 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 frozen fruit  b fresh fruit  c fresh salad  d prepared fruit  e prepared salad | **five** from:  f peeling  g trimming  h washing  i soaking  j cutting  k mixing  l seasoning  m portioning  n presenting | Evidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony. |

Unit PPL1PC5 (HL03 04) Prepare and Finish Simple Salad and Fruit Dishes

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | | | | | | **Scope/Range** | | | | | | | | | | | | | | |
| **What you must do** | | | | | | **What you must cover** | | | | | | | | | | | | | | |
| **1** | **2** | **3** | **4** | **5** | **6** | | **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** | **m** | **n** |
|  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

Unit PPL1PC5 (HL03 04) Prepare and Finish Simple Salad and Fruit Dishes

|  |  |  |
| --- | --- | --- |
| **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 | How to store salad and fruit before preparation. |  |
| 2 | What you should look for to make sure each type of salad, fruit and other ingredients are fit for use. |  |
| 3 | Why and to whom you should report any problems with the salad, fruit or other ingredients. |  |
| 4 | The right tools and equipment for the preparation methods. |  |
| 5 | Why it is important to use the correct tools and equipment. |  |
| 6 | How you should carry out the preparation methods correctly. |  |
| 7 | The correct storage requirements for simple salad and fruit dishes not for immediate consumption. |  |

Unit PPL1PC5 (HL03 04) Prepare and Finish Simple Salad and Fruit Dishes

# Supplementary evidence

|  |  |  |
| --- | --- | --- |
| **Evidence** | | **Date** |
| 1 |  |  |
| 2 |  |  |
| 3 |  |  |
| 4 |  |  |
| 5 |  |  |
| 6 |  |  |

|  |
| --- |
| **Assessor feedback on completion of the unit** |
|  |