

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.

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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 about preparing and presenting salad and fruit dishes, for example:* fruit based salads
* vegetable based salads
* pulse and bean based salads
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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.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. |

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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: |
| **three** from:a frozen fruitb fresh fruitc fresh saladd prepared fruite prepared salad | **five** from:f peelingg trimmingh washingi soakingj cuttingk mixingl seasoningm portioningn 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** | **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** |
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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 | 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. |  |

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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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