

Unit PPL1PC4 (HL04 04) Prepare and Cook Meat and Poultry

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 and cooking meat and poultry for simple dishes, for example:* steaks
* burgers
* cutlets
* sausages
* bacon
* chicken cuts
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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 2−8 by directly observing the candidate’s work.PCs 1 and 9 may be assessed by alternative methods if observation is not possible. |
| 1 De-frost meat and poultry if necessary, correctly and following food safety guidelines.2 Check that the meat and poultry is fit for cooking.3 Choose the right tools and equipment for preparing and cooking meat and poultry.4 Use the tools and equipment correctly when preparing and cooking meat and poultry.5 Prepare the meat and poultry to meet requirements.6 Cook the meat and poultry as required.7 Finish the meat and poultry as required.8 Ensure the meat and poultry is at the right temperature for holding and serving.9 Store the meat or poultry 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: |
| **two** from:a pre-prepared meat or poultryb uncoated meat or poultryc steaksd chopse poultry cuts | **one** from**:**f defrosting g seasoning **two** from:h grillingi griddlingj frying (deep or shallow) | 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** | **9** | **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** |
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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 fresh and frozen meat and poultry correctly before cooking. |  |
| 2 | How to check that meat and poultry is fit for preparation and cooking. |  |
| 3 | How to decide whether meat and poultry needs de-frosting before cooking and why this is important. |  |
| 4 | How to defrost meat and poultry correctly and why this is important. |  |
| 5 | Why and to whom you should report any problems with the meat and poultry or other ingredients. |  |
| 6 | The right temperatures and cooking times for different types of meat and poultry. |  |
| 7 | The right tools and equipment for the preparation methods. |  |
| 8 | How to prepare meat and poultry using the correct preparation methods. |  |
| 9 | The right tools and equipment for the cooking methods. |  |
| 10 | Why it is important to use the right tools and equipment. |  |
| 11 | How to carry out the cooking methods correctly. |  |
| 12 | How to decide which cooking methods are appropriate for different types of meat and poultry and how to make sure they are cooked correctly. |  |
| 13 | How to finish and season meat and poultry according to requirements. |  |
| 14 | The correct storage requirements for meat and poultry not for immediate consumption. |  |
| 15 | How to store cooked meat and poultry 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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