

Unit PPL1PC2 (HL06 04) Cook Vegetables

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 cooking vegetables for simple dishes, for example:* chips (fresh and frozen)
* boiled vegetables
* fried onions
* mashed potatoes
* buttered carrots
* steamed courgette
* roasted mediterranean vegetables
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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 1−6 by directly observing the candidate’s work.PC 7 may be assessed by alternative methods if observation is not possible. |
| 1 Check the vegetables meet quality standards.2 Choose the correct tools and equipment to cook vegetables.3 Use the tools and equipment correctly when cooking vegetables.4 Cook the vegetables to meet requirements.5 Finish the vegetables to meet requirements.6 Ensure the vegetables are at the correct temperature for holding and serving.7 Store any cooked vegetables 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: |
| **one** from:a frozen vegetablesb pre-prepared fresh vegetablesc fresh vegetables | **two** from:d boilinge frying f grillingg microwavingh bakingi roasting | 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** | **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** |
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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 frozen and unfrozen vegetables before cooking. |  |
| 2 | What to look for in vegetables before you cook them. |  |
| 3 | Why and to whom you should report any problems with the vegetables. |  |
| 4 | Which tools and equipment you should use for each vegetable cooking method. |  |
| 5 | How to carry out each vegetable cooking method correctly. |  |
| 6 | Why it is important to use the correct techniques, tools and equipment when cooking vegetables. |  |
| 7 | Why it may be necessary to avoid contamination from meat and fish products and how to do so. |  |
| 8 | How to store vegetables that are not for immediate use. |  |

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# Supplementary evidence

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| **Evidence/Question** | **Answer** | **Date** |
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| **Assessor feedback on completion of the unit** |
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