

Unit PPL1PC1 (HL0A 04) Prepare 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 preparing vegetables for use in cooked or uncooked dishes, for example:   * tubers — potatoes, artichokes or sweet potatoes * roots — parsnips, carrots * flower heads — cauliflower, broccoli * leaves — cabbage, lettuce   You will prepare the vegetables by:   * washing * peeling * cutting — slicing, chopping and shredding * blanching |

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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 1−4 by directly observing the candidate’s work.  PC 5 may be assessed by alternative methods if observation is not possible. |
| 1 Check the vegetables are fit to be prepared.  2 Choose the correct tools, knives and equipment to prepare vegetables.  3 Use the tools, knives and equipment correctly when preparing vegetables.  4 Prepare the vegetables to meet the requirements.  5 Store any prepared vegetables not for immediate use safely. |

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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: | |
| **four** from:  a tubers  b roots  c flower heads  d leaves  e vegetable fruits  f stems  g bulbs  h basic fungi | **all four** from:  i washing  j peeling  k cutting (slicing or chopping or shredding)  l blanching  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** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** |
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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 preparation. |  |
| 2 | What you should look for to make sure each type of vegetable is fit to be prepared. |  |
| 3 | Why and to whom you should report any problems with the vegetables. |  |
| 4 | The right tools and equipment for each preparation method. |  |
| 5 | Why it is important to use the correct tools and equipment. |  |
| 6 | How you should carry out each preparation method correctly. |  |
| 7 | The correct storage requirements for basic vegetables 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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