

Unit PPL2PRD19 (HL0D 04) Maintain an Efficient Use of Food Resources

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 how you work in an efficient way to ensure that all food resources are used efficiently and waste is limited. |

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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 and 3-6 by directly observing the candidate’s work. PCs 2, 7, 8 and 9 may be assessed by alternative methods if observation is not possible. |
| **1 Ensure that sufficient food resources for the anticipated number of customers are available**2 Identify any potential shortages to the appropriate person**3 Check that the available food items are of the type and quality required according to your workplace and food safety standards****4 Ensure that food resources for immediate use are readily accessible to the appropriate staff****5 Follow portion controls in line with your workplace standards****6 Work in an efficient manner which reduces the risk of cross-contamination**7 Label food items not for immediate use accurately and legibly and store in line with food safety regulations8 Follow stock rotation procedure and identify to the appropriate person any items nearing the end of their shelf life9 Record any food wastage using the correct documentation |

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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 a minimum of: |
| **one** from:(a) colleagues(b) sales records(c) anticipated customer volumes | **two** from:(d) use of scoops, measures and scales(e) counting of items(f) following recipe and brand standard |
| 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** |
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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 | Safe and hygienic working practices when using food resources |  |
| 2 | The importance of stock rotation procedures |  |
| 3 | Why food containers must be sealed, labelled and stored correctly |  |
| 4 | Why portions must be controlled when producing dishes |  |
| 5 | What quality points to look for when using food items |  |
| 6 | The financial impact of uncontrolled food wastage |  |
| 7 | The importance of maintaining efficient stock levels |  |
| 8 | The types of unexpected situations that may occur when performing food operations and how to deal with these |  |

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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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