

Unit PPL2PRD18 (HL0E 04) Prepare, Operate and Clean Specialist Equipment

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 operate and maintain cooking equipment which is specific to your workplace. This includes preparation, cooking and storage equipment. |

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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 Follow the manufacturers’ and your workplace operating procedures when using specialist equipment****2 Check all equipment to ensure that it is clean, undamaged, ready and safe to operate****3 Monitor the equipment for correct performance****4 Follow the correct procedures to shut down, disassemble and enable effective cleaning of the equipment****5 Clean the equipment and its component parts using the correct methods, cleaning agents and personal protective equipment****6 Re-assemble the equipment to the required health and safety and food safety standards ready for continuing use**7 Report any identified problems or faults to the relevant person |

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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: |
| **two** from:(a) preparation equipment(b) cooking equipment(c) cleaning equipment(d) refrigeration equipment(e) extraction equipment | In addition, there should be performance evidence to demonstrate that the candidate can deal with the following:(f) electrical faults(g) mechanical faults(h) faults caused by human error |
| 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** |
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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 preparing, operating and cleaning specialist equipment |  |
| 2 | The types of specialist equipment used within your workplace |  |
| 3 | Where to find the relevant operating procedures for the equipment in your workplace |  |
| 4 | Why it is important to follow safety requirements when preparing, operating and cleaning specialist equipment |  |
| 5 | Why and to whom you should report any problems |  |
| 6 | The types of unexpected situations that may occur when preparing, operating and cleaning specialist equipment and how to deal with them |  |

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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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