

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

I confirm that the evidence detailed in this unit is my own work.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
|  |  |  |

I confirm that the candidate has achieved all the requirements of this unit.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
|  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Countersigning — Assessor’s name**  **(if applicable)** |  | **Countersigning — Assessor’s signature**  **(if applicable)** |  | **Date** |
|  |  |  |

I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
|  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Countersigning — Internal verifier’s name**  **(if applicable)** |  | **Countersigning — Internal verifier’s signature**  **(if applicable)** |  | **Date** |
|  |  |  |

|  |  |
| --- | --- |
| **External Verifier’s initials and date (if sampled)** |  |

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

|  |
| --- |
| **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. |

|  |
| --- |
| **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. |

This page is intentionally blank

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

|  |
| --- |
| **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 |

|  |  |
| --- | --- |
| **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. | |

Unit PPL2PDR18 (HL0E 04) Prepare, Operate and Clean Specialist Equipment

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **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** |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

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

|  |  |  |
| --- | --- | --- |
| **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 |  |

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

# Supplementary evidence

|  |  |  |
| --- | --- | --- |
| **Evidence** | | **Date** |
| 1 |  |  |
| 2 |  |  |
| 3 |  |  |
| 4 |  |  |
| 5 |  |  |
| 6 |  |  |

|  |
| --- |
| **Assessor feedback on completion of the unit** |
|  |