

Unit PPL2PRD14 (HL0J 04) Produce Basic Cold and Hot Desserts

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 produce, cook and finish basic cold and hot desserts. It covers how you would safely prepare the dishes, appropriate cooking methods and finishing and presentation skills. |

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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 1–7 by directly observing the candidate’s work.PC 8 may be assessed by alternative methods if observation is not possible. |
| **1 Ensure that the preparation area is clean, undamaged and ready for use according to your workplace standard****2 Ensure that the equipment (including waste containers) is clean, appropriate for the task, undamaged, where it should be and switched on ready for use****3 Check that all ingredients meet the dish, food safety and your workplace requirements****4 Prepare and cook the ingredients to meet dish requirements****5 Check the finished dish has the correct colour, texture and flavour****6 Check that the dish is cooked and held at the correct temperature****7 Present and finish the dish to meet customer and your workplace requirements**8 Store any cooked hot and cold desserts not for immediate use according to workplace and food safety requirement |

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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: |
| **three** from:(a) ice cream(b) cream(c) pastry based products(d) sponge based products(e) egg based products(f) fresh fruit(g) pre-prepared fruit(h) chocolate | **four** from:(i) slicing(j) creaming(k) folding(l) moulding(m) mixing(n) aeration(o) addition of flavours or colours(p) puréeing(q) combining(r) portioning(s) chilling | **two** from:(t) baking(u) frying(v) grilling(w) microwaving(x) steaming | **three** from:(y) garnishing(z) de-moulding(aa) slicing(bb) portioning(cc) piping(dd) glazing |
| 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** |
| **What you must do** |
|
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** |
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| **Evidence reference** | **Evidence description** | **Date** | **Scope/Range** |
| **What you must cover** |
| **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** | **m** | **n** | **o** |
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| **Evidence reference** | **Evidence description** | **Date** | **p** | **q** | **r** | **s** | **u** | **U** | **v** | **w** | **x** | **y** | **z** | **aa** | **bb** | **cc** | **dd** |
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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, cooking and finishing basic cold and hot desserts |  |
| 2 | How to check that the ingredients meet your workplace requirements and are fit for use, of the correct quality and quantity |  |
| 3 | Why and to whom you should report any problems with the ingredients |  |
| 4 | Why time and temperature are important when finishing hot and cold desserts |  |
| 5 | How to carry out the relevant preparation, cooking and finishing methods for each dish |  |
| 6 | Healthy eating options when preparing, cooking and finishing basic cold and hot desserts |  |
| 7 | How to present basic hot and cold desserts in a way that meets your customers’ high expectations and your workplace standards |  |
| 8 | The correct storage requirements for basic cold and hot desserts products not for immediate consumption |  |
| 9 | The types of unexpected situations that may occur when preparing, cooking and finishing basic cold and hot desserts 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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