

Unit PPL2PRD13 (HL0K 04) Produce Basic Cakes, Sponges and Scones

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 cakes, sponges and scones. It covers how you would safely prepare the item, appropriate cooking methods and finishing and presentation skills, such as filling, icing, portioning and dusting. |

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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 product, food safety and your workplace requirements**  **4 Prepare and cook the ingredients to meet product requirements**  **5 Check the finished product has the correct colour, texture and flavour**  **6 Check that the product is cooked and held at the correct temperature0**  **7 Present and finish the product to meet customer and your workplace requirements**  8 Store any cooked products not for immediate use according to workplace and food safety requirements |

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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: | | |
| **twelve** from:  (a) using prepared mixes  (b) weighing or measuring  (c) creaming or beating  (d) mixing  (e) whisking  (f) folding  (g) rubbing in  (h) greasing  (i) glazing  (j) portioning | (k) piping  (l) shaping  (m) baking  (n) filling  (o) rolling  (p) lining  (q) trimming or icing  (r) spreading or smoothing  (s) kneading  (t) dusting or dredging or sprinkling | 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** | | | | | | | |
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| **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** | **p** | **q** | **r** | **s** | **t** |
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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 cakes, sponges and scones |  |
| 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 | How to carry out the relevant preparation, cooking and finishing methods for each product |  |
| 5 | Healthy eating options when preparing, cooking and finishing basic cakes, sponges and scones |  |
| 6 | How to present basic cakes, sponges and scones in a way that meets your customers’ high expectations and your workplace standards |  |
| 7 | The correct storage requirements for basic cakes, sponges and scones not for immediate consumption |  |
| 8 | The types of unexpected situations that may occur when preparing, cooking and finishing basic cakes, sponges and scones 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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