

Unit PPL2PRD12 (HL0L 04) Produce Basic Pastry Products

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 producing, cooking and finishing basic pastry products. It covers how you would safely prepare the product, 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 pastry product has the correct colour, texture and flavour****6 Check that the pastry product is cooked and held at the correct temperature****7 Present and finish the pastry product to meet customer and your workplace requirements**8 Store any cooked pastry 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: |
| **three** from:(a) short(b) sweet(c) suet(d) choux(e) puff(f) gluten free(g) convenience | **six** from:(h) weighing or measuring(i) sifting(j) rubbing in(k) creaming(l) resting(m) piping(n) rolling(o) laminating or folding(p) cutting or shaping or trimming(q) lining | **one** from:(r) baking(s) steaming(t) combining cooking methods**two** from:(u) icing or dusting(v) brushing(w) garnishing(x) presenting | 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** | **u** | **v** | **w** | **x** |
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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 pastry products |  |
| 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 | The importance of following a recipe when making pastry products |  |
| 5 | How to carry out the relevant preparation, cooking and finishing methods for each pastry product |  |
| 6 | Healthy eating options when preparing, cooking and finishing basic pastry products |  |
| 7 | How to present basic pastry products in a way that meets your customers’ high expectations and your workplace standards |  |
| 8 | The correct storage requirements for basic pastry products not for immediate consumption |  |
| 9 | The types of unexpected situations that may occur when preparing, cooking and finishing basic pastry products 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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