

Unit PPL2PRD7 (HL0T 04) Produce Basic Hot Sauces

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 hot sauces. It covers how you would safely prepare the sauce, 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** |
| **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 sauces to meet dish requirements**  **5 Check the finished sauce has the correct colour, texture, consistency and flavour**  **6 Check that the sauce is cooked and held at the correct temperature**  **7 Present and finish the sauce to meet customer and your workplace requirements**  8 Store any cooked sauces 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: | |
| **five** from:  (a) weighing or measuring  (b) chopping  (c) simmering  (d) boiling  (e) skimming  (f) passing or straining  (g) blending  (h) whisking  (i) adding cream | **one** from:  (j) making roux-based sauces (white or brown or velouté)  (k) making a puréed sauces  (l) making egg-based sauced (hollandaise or béarnaise)  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** | **8** | **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** |
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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 hot sauces |  |
| 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 ingredients |  |
| 4 | How to carry out the relevant preparation, cooking and finishing methods for each sauce and which sauces are suitable for each method of cooking |  |
| 5 | Healthy eating options when preparing, cooking and finishing basic hot sauces |  |
| 6 | The correct use of alcohol in sauces and why it is used |  |
| 7 | How to present basic hot sauces in a way that meets your customers’ high expectations and your workplace standards |  |
| 8 | The correct storage requirements for basic hot sauces not for immediate consumption |  |
| 9 | The types of unexpected situations that may occur when preparing, cooking and finishing basic hot sauces 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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