

Unit PPL2PRD5 (HL0W 04) Cook-Chill Food

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** |
| The unit is about processing cook-chilled foods. The unit covers portioning, packaging and blast-chilling food, sealing and labelling blast-chilled food correctly; whilst monitoring and recording its temperature. The standard also covers storing packaged cook-chilled foods correctly, stock rotation procedures and maintainance of accurate records. |

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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** | **Scope/Range** |
| **What you must do:** | **What you must cover:** |
| There must be evidence for **all** Performance Criteria (PC). The assessor **must** assess PCs 1-3 and 5-14 by directly observing the candidate’s work. PCs 4 and 15 may be assessed by alternative methods if observation is not possible. | **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: |
| **Portion, pack and blast-chill food****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 the food meets the dish, food safety and your workplace standard regarding quality, quantity and cooking requirements**4 Deal correctly with any food that does not meet requirements**5 Portion, pack and cover food correctly****6 Blast-chill food, seal and label it correctly****7 Monitor and record food temperatures accurately and according to food safety and your workplace requirements****8 Transport containers to the appropriate storage areas in a safe and hygienic manner****Store cook-chill food****9 Store cook-chill items at the correct temperature and condition****10 Follow stock rotation procedures correctly and use stock in date order****11 Maintain accurate records of food items that are received, stored and issued****12 Handle food items correctly so that they remain undamaged****13 Monitor and record food and storage area temperatures accurately****14 Secure storage areas against unauthorised access**15 Report any problems that you identify promptly to the proper person | **four** from:(a) meat dishes(b) poultry dishes(c) joints or whole birds(d) vegetables or fruits(e) vegetable dishes(f) fish dishes(g) sauces or soups(h) egg dishes(i) pasta dishes(j) dessertsEvidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony.In addition, there should be performance evidence to demonstrate that the candidate can deal with the following:(k) problems with equipment(l) problems with food(m) problems with packaging |

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** |
| **What you must do** |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** | **11** | **12** | **13** | **14** | **15** |
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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** |
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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). |
|  | **Portion, pack and blast-chill food** |  |
| 1 | Safe and hygienic working practices when portioning, packing and blast-chilling food |  |
| 2 | Why time and temperature is important when producing cook-chill food |  |
| 3 | Why food containers must be sealed and labelled correctly before storage |  |
| 4 | Why portions must be controlled when producing cook-chilled foods |  |
| 5 | What quality points to look for when portioning, packing and blast-chilling food |  |
| 6 | The types of unexpected situations that may occur when portioning, packing and blast-chilling food |  |
|  | **Store cook-chill food** |  |
| 7 | Safe and hygienic working practices when storing cook-chilled foods |  |
| 8 | Why it is important to monitor and record food and storage temperatures regularly |  |
| 9 | Why stock rotation procedures must be followed |  |
| 10 | Why storage areas should be secured from unauthorised access |  |
| 11 | The types of unexpected situations that may occur when storing cook-chilled foods |  |

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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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