

Unit PPL2PRD4 (HL0X 04) Produce Basic Vegetable Dishes

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 standard is about producing, cooking and finishing basic vegetable dishes. It covers how you would safely prepare the dish, appropriate cooking methods and finishing and presentation skills. It also covers the cooking and finishing of vegetables in a simple form, e.g. boiled or steamed carrots, roast potatoes. |

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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 vegetables and all other ingredients meet the dish, food safety and your workplace requirements****4 Prepare and cook the vegetables and other ingredients to meet dish requirements****5 Check the finished vegetable dish has the correct colour, texture and flavour****6 Check that the vegetable dish is cooked and held at the correct temperature****7 Present and finish the vegetable dish to meet customer and your workplace requirements**8 Store any cooked vegetable dishes not for immediate use according to workplace and food safety regulations |

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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: |
| **four** from:(a) roots and tubers(b) bulbs(c) flower heads(d) fungi(e) seeds and pods(f) leaves(g) stems(h) vegetable fruits | **one** from:(i) fresh whole vegetables(j) frozen vegetables(k) pre-prepared vegetables | **four** from:(l) blanching(m) boiling(n) roasting(o) baking(p) grilling(q) frying (deep or shallow or stir)(r) steaming(s) combination cooking methods(t) microwaving | **two** from:(u) garnishing(v) adding an accompaniment(w) presentingEvidence 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** |
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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 hygenic working practices when preparing, cooking and finishing basic vegetable dishes |  |
| 2 | How to check that the vegetables and other ingredients meet your workplace requirements, are fit for use and of the correct quality and quantity required |  |
| 3 | Why and to whom you should report any problems with the vegetables or other ingredients |  |
| 4 | How to carry out the relevant preparation, cooking and finishing methods for each dish and which vegetables are suitable for each method of cooking |  |
| 5 | The main reasons for blanching vegetables |  |
| 6 | Healthy eating options when preparing, cooking and finishing basic vegetable dishes |  |
| 7 | How to present basic vegetable dishes in a way that meets your customers' high expectations and your workplace standards |  |
| 8 | The correct storage requirements for basic vegetable products not for immediate consumption |  |
| 9 | The types of unexpected situations that may occur when preparing, cooking and finishing basic vegetable 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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