

Unit PPL1PRD7 (HL12 04) Assemble Meals for Distribution via Conveyor Belt

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 preparing the conveyor belt and service equipment and assembling food/drink items. It also covers presenting the food on trays, and maintaining levels of stock during the process. |

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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 1–12 by directly observing the candidate’s work. |
| **Prepare conveyor belt ready for run****1 Check that the conveyor belt is clean, undamaged and ready for use****2 Check that service equipment is clean, undamaged and located correctly ready for use****3 Assemble sufficient stocks for the belt run and store them in line with food safety requirements****4 Select the correct menu display ready for use** | **Assemble specified tray sets on the conveyor belt****5 Put the quantity and type of food service equipment, cutlery and condiments on the trays****6 Ensure the trays fully meet menu specifications****7 Present food correctly on the plates/food containers****8 Maintain levels of stock and service equipment during the belt run****9 Reject any trays that do not meet the menu specifications, and report them to the proper person****10 Put the tray in the correct trolley for transportation****11 Transport food trolleys safely to the appropriate area for distribution****12 Store any surplus stock items correctly and safely** |

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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) bain marie(b) trolleys(c) service utensils(d) trays(e) crockery(f) cutlery(g) napkins | **two** from:(h) food items(i) drink items(j) condiments(k) accompanimentsEvidence 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** | **9** | **10** | **11** | **12** | **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** |
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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). |
|  | **Prepare conveyor belt ready for run** |  |
| 1 | Safe and hygienic working practices for preparing the conveyor belt ready for use and why these are important |  |
| 2 | Why waste must be handled and disposed of correctly |  |
| 3 | How to carry out food temperature control checks and why these checks are important |  |
| 4 | How to clean the conveyor belt ready for use |  |
| 5 | Why a constant stock of food service items should be maintained |  |
| 6 | The types of unexpected situations that may occur when you are preparing the conveyor belt and how to deal with these |  |
|  | **Assemble tray sets on the conveyor belt** |  |
| 7 | Safe and hygienic working practices for the assembly of tray sets on the conveyor belt and why these are important |  |
| 8 | How to report faults with equipment |  |
| 9 | How to operate the conveyor belt machine |  |
| 10 | What the production requirements are (volume and types of meal) for the session |  |
| 11 | How to interpret specifications for tray layout, menus and special meal variations |  |
| 12 | The types of unexpected situations that may occur when you are assembling and presenting meals and how to deal with these |  |

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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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