Unit PPL1PRD6 (HL13 04) Present Menu Items According to Brand/Organisation

Standards

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** |
|  |  |  |

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)** |  |

Unit PPL1PRD6 (HL13 04) Present Menu Items According to Brand/Organisation Standards

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| **Unit overview** |
| This unit is about how you present dishes according to your workplace standards. It covers how you would appropriately prepare, cook, finish and present the menu items in such a way as to consistently reflect the marketing and promotional style of your workplace. |

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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 1–7 by directly observing the candidate’s work. |
| **1 Ensure that the preparation area and equipment is clean, undamaged and ready for use according to your workplace standard**  **2 Ensure that you are familiar with your workplace standard for each menu item and assemble the required ingredients**  **3 Check that all ingredients meet the dish, food safety and your workplace requirements**  **4 Prepare and cook the menu items to meet dish requirements**  **5 Ensure the finished product has the correct colour, texture, consistency and flavour**  **6 Present and finish the dish to meet customer and your workplace requirements regarding portion size and style**  **7 Collect the required crockery or packaging and present menu items for service together with the specified accompaniments** |

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | | | | | | |
| **What you must do** | | | | | | |
|
| **1** | **2** | **3** | **4** | **5** | **6** | **7** |
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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 menu items to brand/organisational standards |  |
| 2 | What your workplace standards are and where to find them |  |
| 3 | Why it is important to follow company standards when preparing, cooking and finishing menu items |  |
| 4 | How to check that the ingredients meet your workplace requirements and are fit for use, of the correct quality and quantity |  |
| 5 | Why and to whom you should report any problems with ingredients |  |
| 6 | How to carry out the relevant preparation, cooking and finishing methods for each dish |  |
| 7 | How company standards are used to ensure portion control and why this is important |  |
| 8 | How to present menu items in a way that meets your customers’ high expectations and your workplace standards |  |
| 9 | The types of unexpected situations that may occur when preparing, cooking and finishing menu items to company standards |  |

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# Supplementary evidence

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| --- | --- | --- |
| **Evidence** | | **Date** |
| 1 |  |  |
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| 4 |  |  |
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| 6 |  |  |

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| **Assessor feedback on completion of the unit** |
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