

Unit PPL2GEN3 (HL1A 04) Maintain and Handle Knives

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 using and maintaining knives within a professional kitchen. Knives must be kept in good condition for hygiene, safety and good performance. Knives may include both straight and serrated blades, and scissors/secateurs are also covered in this unit. |

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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 Prioritise work and carry it out in an efficient and organised manner.**  **2 Ensure knives are clean and undamaged prior to use.**  **3 Sharpen knives using safe sharpening methods.**  **4 Select knives that are appropriate to the task you are about to commence.**  **5 Ensure the cutting surface is firm, secure and appropriate to the task.**  **6 Handle knives safely and use the correct techniques while undertaking tasks.**  **7 Clean and store knives according to organisational requirements.**  8 Report damage to knives to the appropriate person. |

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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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| **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: | |
| **two** from:  (a) straight bladed knives and cleavers  (b) flexible knives  (c) serrated blades  (d) scissors or secateurs | **five** from:  (e) peeling  (f) chopping  (g) slicing  (h) dicing  (i) portioning  (j) skinning  (k) filleting  (l) boning  (m) turning |
| 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** | **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). | |
| 1 | Why knives should be kept sharp. |  |
| 2 | Methods used to sharpen knives in your organization. |  |
| 3 | Why knives should be stored safely. |  |
| 4 | Why and to whom all accidents should be reported. |  |
| 5 | Why the appropriate knife should be selected for the specific task. |  |
| 6 | Correct knives techniques to use for each task. |  |
| 7 | Why handles of knives should not be allowed to become greasy during use. |  |
| 8 | Why knives should be handled and carried correctly. |  |
| 9 | Why cutting surfaces should be firm and secure. |  |
| 10 | Why knives should be cleaned in between dealing with different food groups. |  |
| 11 | What risks there are of contamination from poorly maintained knives. |  |
| 12 | Why cutting surfaces should be clean. |  |
| 13 | Why damaged knives should not be used. |  |
| 14 | What action can be taken to prevent allergenic reactions amongst consumers when maintaining, handling and cleaning knives. |  |

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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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