

Unit PPL1PRD1 (HL1G 04) Prepare Hot and Cold Sandwiches

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 how you prepare a variety of hot and cold sandwiches including:   * sandwiches * rolls * burgers * wraps/fajitas * paninis   It covers preparing the fillings and the bread products while working in a safe and hygenic manner. |

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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 1–4 and 6 by directly observing the candidate’s work. PC 5 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, undamaged, where it should be and switched on ready for use**  **3 Select the correct equipment for the sandwich type according to your workplace standard**  **4 Prepare the sandwiches correctly and efficiently according to your workplace and food safety standards**  5 Store any sandwiches and fillings not for immediate use in line with food safety regulations  **6 Keep the preparation area and equipment clean and tidy and free from rubbish and debris** |

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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) sliced bread  (b) un-sliced bread  (c) wraps  (d) rolls or buns or paninis  **four** from:  (e) fats or spreads  (f) meat and poultry  (g) cooked fish  (h) dairy products  (i) salad or vegetables or fruit  (j) sauces or dressings or relishes | **two** from:  (k) slicing  (l) preparing fillings  (m) garnishing  (n) heating or toasting  **two** from:  (o) chopping boards  (p) knives  (q) refrigerated units  (r) toasters or panini machines  (s) stoves or ovens | 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** | **Performance criteria** | | | | | |
| **What you must do** | | | | | |
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| **1** | **2** | **3** | **4** | **5** | **6** |
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| **Evidence reference** | **Evidence description** | **Date** | **Scope/Range** | | | | | | | | | | | | | | | | | | |
| **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** | **m** | **n** | **o** | **p** | **q** | **r** | **s** |
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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 areas and equipment for preparing hot and cold sandwiches |  |
| 2 | How to check bread products and fillings meet your workplace requirements and are fit for use |  |
| 3 | How to present sandwiches in a way that meets your customers' high expectations and your workplace standards |  |
| 4 | The correct storage requirements for sandwiches and fillings not for immediate use |  |
| 5 | The types of unexpected situations that may occur when preparing hot and cold sandwiches 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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