

Unit PPL2GEN15 (HL3T 04) Set up and Close Kitchen

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 ensuring that all resources and equipment are ready for kitchen operations. It also details the skills required to shut down the kitchen at the end of the shift. |

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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 1-3, 5, 7-10 and 12 by directly observing the candidate’s work. PCs 4, 6 and 11 may be assessed by alternative methods if observation is not possible. | |
| **Prepare kitchen for food operations**  **1 Prioritise your work and carry it out in an efficient manner.**  **2 Check that kitchen resources and equipment are clean, of the right type, sufficient and in working order.**  **3 Turn on appropriate kitchen equipment at the correct time and to the correct setting.**  4 Report any unhygienic or defective kitchen equipment or other problems to the appropriate person.  **5 Complete work and documentation in line with legal requirements, workplace procedures and current legislation relating to hygienic and safe working practices when preparing the kitchen for the food operations.**  6 Request assistance if unable to prepare the kitchen within specified timescales. | **Close kitchen after operations**  **7 Prioritise work and carry it out in an efficient manner.**  **8 Ensure that all resources and equipment are clean and store all resources and equipment to your workplace and legal requirements.**  **9 Check and record that food storage equipment meets your workplace and legal requirements for kitchen closure.**  **10 Check that cooking equipment is turned off, unplugged where necessary, and cleaned following manufacturers' and your workplace standard.**  11 Report any problem with equipment with the appropriate person.  **12 Complete work and documentation in line with legal requirements, workplace procedures and current legislation relating to hygienic and safe working practices when closing down the kitchen after operations** |

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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: | | |
| **both**:  (a) knives  (b) utensils | **three** from:  (c) oven or combination oven  (d) grill  (e) hob  (f) fryer  (g) microwave  (h) steamer | **two** from:  (i) dry store or larder  (j) fridge  (k) freezer |
| 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** | | | | | | | | | | | | **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 kitchen for food operations** | |  |
| 1 | Safe and hygienic working practices when preparing kitchen for food operations. |  |
| 2 | How and why it is important to check that all equipment is in good working order and switched on in readiness for food operations. |  |
| 3 | Why it is important to monitor the temperature of kitchen storage equipment and areas. |  |
| 4 | Why and to whom any problems should be reported. |  |
| 5 | The types of unexpected situations that may occur when preparing the kitchen for food operations. |  |
| **Close kitchen after operations** | |  |
| 6 | Safe and hygienic working practices when closing kitchen after food operations. |  |
| 7 | Why all kitchen tools and equipment should be cleaned and stored correctly following use. |  |
| 8 | The importance of following manufacturers' and workplace procedures for turning off, unplugging and cleaning kitchen equipment following use. |  |
| 9 | Why and to whom any problems should be reported. |  |
| 10 | The types of unexpected situations that may occur when closing the kitchen after food operations. |  |

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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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