## **PPL1PRD3** **(J8K7 04)**

## Maintain an Efficient Use of Resources in The Kitchen

### Candidate’s statement

I confirm that the evidence detailed in this unit is my own work.

|  |  |
| --- | --- |
| Candidate’s name |  |
| Candidate’s signature |  |
| Date |  |

### Assessor’s statement

I confirm that the candidate has achieved all the requirements of this unit.

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| --- | --- |
| Assessor’s name |  |
| Assessor’s signature |  |
| Date |  |
| Countersigning Assessor’s name(if applicable) |  |
| Countersigning Assessor’s signature(if applicable) |  |
| Date |  |

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### Internal Verifier’s statement

I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

|  |  |
| --- | --- |
| Internal Verifier’s name |  |
| Internal Verifier’s signature |  |
| Date |  |
| Countersigning Internal Verifier’s name (if applicable) |  |
| Countersigning Internal Verifier’s signature (if applicable) |  |
| Date |  |

|  |  |
| --- | --- |
| External Verifier’s initials (if sampled) |  |
| Date |  |

#### Unit overview

This standard is about how you work in an efficient way to ensure that all physical resources are used efficiently and waste is limited.

#### 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.

#### Performance criteria (What you must do)

There must be evidence for all performance criteria (PC).

The assessor **must** assess PC 2 by directly observing the candidate’s work.

PCs 1, 3 and 4 may be assessed by alternative methods if observation is not possible.

1. Ensure that all resources for kitchen operations are readily accessible and that equipment is working correctly.
2. Work in an efficient manner, switching equipment and taps off after use where possible whereby reducing the unnecessary waste of energy and water.
3. Dispose of waste packaging correctly in line with company recycling procedures.
4. Repost any problems with equipment, resources or potential waste to the appropriate person.

#### Performance criteria evidence

| **Evidence reference** | **Evidence description** | **Date** | **PC1** | **PC 2** | **PC 3** | **PC 4** |
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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:

1. Equipment - **three from**:

1.1 cooking

1.2 portable

1.3 storage

1.4 extraction

1.5 holding

1. Resources - **two from**:

2.1 gas

2.2 electricity

2.3 water

2.4 staffing

Evidence for any “what you must cover” point not included in the minimum observation requirements may be assessed using alternative assessment methods.

#### Scope / range evidence

| **Evidence reference** | **Evidence description** | **Date** | **1.1** | **1.2** | **1.3** | **1.4** | **1.5** | **2.1** | **2.2** | **2.3** | **2.4** |
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#### Knowledge and understanding (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).

| **Knowledge statement** | **Evidence reference** | **Date** |
| --- | --- | --- |
| 1. Safe, hygienic and energy and water saving working practices when using resources in the kitchen.
 |  |  |
| 1. The different types of waste produced in kitchen operations and how to minimise these.
 |  |  |
| 1. The financial impact of uncontrolled resource wastage.
 |  |  |
| 1. Why and to whom potential waste should be reported.
 |  |  |
| 1. The types of problems that may encourage excessive waste when performing food operations.
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#### Supplementary evidence

| **Reference** | **Evidence description** | **Date** |
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#### Assessor feedback on completion of the unit: