## **PPL2PC1** **(J8J0 04)**

## Prepare Vegetables for Basic Dishes

### 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 |  |

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

#### Unit overview

This standard is about preparing vegetables using basic preparation methods.

The standard covers a range of preparation methods associated with vegetables including the traditional French cuts and all types of vegetables.

#### 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 PCs 1-5 by directly observing the candidate’s work.

PC 6 may be assessed by alternative methods if observation is not possible.

1. Select the type and quantity of vegetables required for preparation.
2. Check the vegetables meet quality and other requirements.
3. Choose the correct tools, knives and equipment required to prepare the vegetables.
4. Use the tools, knives and equipment correctly when preparing the vegetables.
5. Prepare the vegetables to meet the requirements of the dish.
6. Store any prepared vegetables not for immediate use in line with food safety regulations.

#### Performance criteria evidence

| **Evidence reference** | **Evidence description** | **Date** | **PC1** | **PC 2** | **PC 3** | **PC 4** | **PC5** | **PC 6** |
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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. Vegetables **seven from**:

1.1 roots

1.2 tubers

1.3 bulbs

1.4 flower heads

1.5 fungi

1.6 seeds and pods

1.7 leaves

1.8 stems

1.9 vegetable fruits

1. Preparation methods – **four from:**

2.1 washing

2.2 peeling

2.3 re-washing

2.4 chopping

2.5 slicing

2.6 trimming

2.7 turning

2.8 grating

1. Additional preparation methods - traditional French cuts - **two** **from:**

3.1 Julienne

3.2 Brunoise

3.3 Macédoine

3.4 Jardinière

3.5 Mirepoix

3.6 Paysanne

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 (continued on next page)

| **Evidence reference** | **Evidence description** | **Date** | **1.1** | **1.2** | **1.3** | **1.4** | **1.5** | **1.6** | **1.7** | **1.8** | **1.9** | **2.1** | **2.2** | **2.3** | **2.4** | **2.5** |
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#### Scope / range evidence (continued)

| **Evidence reference** | **Evidence description** | **Date** | **2.6** | **2.7** | **2.8** | **3.1** | **3.2** | **3.3** | **3.4** | **3.5** | **3.6** |
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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** |
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| 1. Different types of commonly used vegetables and how to identify them.
 |  |  |
| 1. How to check that the vegetables meet requirements.
 |  |  |
| 1. What quality points to look for in fresh vegetables.
 |  |  |
| 1. What different fresh vegetables are available during each season.
 |  |  |
| 1. Why and to whom should you report any problems with the vegetables or other ingredients.
 |  |  |
| 1. The correct tools, knives and equipment to carry out each preparation method.
 |  |  |
| 1. How to carry out each preparation method correctly.
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| 1. Why it is important to use the correct techniques, tools, knives, and equipment when preparing vegetables.
 |  |  |
| 1. How to maintain the appearance and texture of vegetables during preparation.
 |  |  |
| 1. How to store prepared vegetables correctly.
 |  |  |
| 1. Healthy eating options when preparing vegetables.
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#### Supplementary evidence

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