## **PPL2PC15** **(J8K4 04)**

### Make Basic Stocks

### Candidate’s statement

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

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| 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.

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| 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 making basic stocks, for example:

* brown
* fish
* white
* vegetable

This standard covers the stages required to make a range of basic stocks.

This standard focuses on the technical knowledge and skills required to make basic stocks; however it should be assessed in the wider context of safe and hygienic working practices.

#### 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 1-7 by directly observing the candidate’s work.

PC 8 may be assessed by alternative methods if observation is not possible.

1. Select the type and quantity of ingredients required for preparation.
2. Check the ingredients meet quality and other requirements.
3. Choose the correct tools, knives and equipment required to make the stock.
4. Use the tools, knives and equipment correctly when making the stock.
5. Prepare the ingredients to meet the requirements of the stock.
6. Cook the ingredients to meet the requirements of the stock.
7. Make sure the stock has the correct flavour, colour, consistency and quantity.
8. Store any cooked stock not for immediate use in line with food safety regulations.

#### Performance criteria evidence

| **Evidence reference** | **Evidence description** | **Date** | **PC 1** | **PC 2** | **PC 3** | **PC 4** | **PC 5** | **PC 6** | **PC 7** | **PC 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:

1. Stock - **three** **from:**
   1. brown stock
   2. fish stock
   3. vegetable stock
   4. white stock
2. Preparation and cooking methods - **five from:**
   1. weighing / measuring
   2. browning / roasting
   3. simmering
   4. boiling
   5. reducing
   6. skimming
   7. straining

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** | **2.1** | **2.2** | **2.3** | **2.4** | **2.5** | **2.6** | **2.7** |
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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. Different types of basic stocks and their characteristics. |  |  |
| 1. How to check that the ingredients meet requirements. |  |  |
| 1. What quality points to look for in stock ingredients. |  |  |
| 1. Why and to whom you should report any problems with the ingredients for stocks. |  |  |
| 1. The correct tools, knives and equipment to carry out the required preparation and cooking methods. |  |  |
| 1. How to carry out each of the preparation and cooking methods according to requirements. |  |  |
| 1. Why it is important to use the correct techniques, tools, knives and equipment when making basic stocks. |  |  |
| 1. The correct temperatures for making basic stocks and why these temperatures are important. |  |  |
| 1. How to check and adjust a stock to make sure it has the correct flavour, colour, consistency and quantity. |  |  |
| 1. The correct temperatures for holding stocks. |  |  |
| 1. The correct temperatures and procedures for storing stocks not for immediate use. |  |  |
| 1. Healthy eating options when making stocks. |  |  |

#### Supplementary evidence

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