## **PPL2PC16** **(J8K0 04)**

### Prepare, Cook and Finish Basic Sauces and Dressings

### 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.

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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 preparing, cooking and finishing basic sauces and dressings, for example:

* thickened gravy (jus lié)
* roast gravy (jus rôti)
* curry gravy
* white sauce (béchamel)
* brown sauce (demi glace)
* velouté
* purée
* butter sauce (beurre blanc, beurre noisette)
* emulsified sauce
* vinaigrette

The standard covers the various preparation methods, several cooking methods and then how to finish a sauce or dressing.

#### 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 1-8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both “holding” and “serving”, alternative methods of assessment may be used for one of them (ie, either holding **or** serving) but the assessor must observe the other.

PC 10 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 prepare, cook and finish the sauce or dressing.
4. Use the tools, knives and equipment correctly when preparing, cooking and finishing the sauce or dressing.
5. Prepare the ingredients to meet the requirements of the sauce or dressing.
6. Cook the ingredients to meet the requirements of the sauce or dressing, where required.
7. Check the sauce or dressing has the correct flavour, colour, texture, consistency and finish.
8. Present the sauce or dressing to meet requirements.
9. Make sure the sauce or dressing is at the correct temperature for holding and serving.
10. Store any cooked / prepared sauce or dressing 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** | **PC 9** | **PC 10** |
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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:

**Six from across the following preparation, cooking and finishing methods used when making** **the range of** **basic sauces and dressings:**

1. Preparation methods

1.1 weighing / measuring

1.2 chopping

1.3 whisking

1. Cooking methods

2.1 simmering

2.2 boiling

2.3 making a roux

1. Products

3.1 hot sauces

3.2 cold sauces

3.3 dressings

1. Finishing methods

4.1 passing / straining / blending

4.2 skimming

4.3 adding cream

4.4 adding thickening agents

4.5 puréeing

4.6 reducing

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** | **2.1** | **2.2** | **2.3** | **3.1** | **3.2** | **3.3** | **4.1** | **4.2** | **4.3** | **4.4** | **4.5** | **4.6** |
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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** |
| --- | --- | --- |
| 1. Different types of basic sauces and dressings and their characteristics. |  |  |
| 1. Safe and correct use of alcohol in sauces and dressings and why it is used. |  |  |
| 1. How to check the ingredients meet sauce or dressing requirements. |  |  |
| 1. What quality points to look for in sauce and dressing ingredients. |  |  |
| 1. Why and to whom you should report any problems with the ingredients for basic sauces and dressings. |  |  |
| 1. The correct tools, knives and equipment to carry out the required preparation, cooking and finishing methods. |  |  |
| 1. How to carry out each of the preparation, cooking and finishing methods according to dish requirements. |  |  |
| 1. Why it is important to use the correct techniques, tools, knives and equipment when preparing, cooking and finishing basic sauces and dressings. |  |  |
| 1. The correct temperatures for cooking sauces and dressing (where required) and why these temperatures are important. |  |  |
| 1. How to present sauces and dressings. |  |  |
| 1. How to check and adjust a sauce or dressing to make sure it has the correct flavour, colour, texture, consistency and finish. |  |  |
| 1. The correct temperatures for holding and serving sauces and dressings. |  |  |
| 1. The correct temperatures and procedures for storing sauces and dressings not for immediate use. |  |  |
| 1. Healthy eating options when making sauces and dressings. |  |  |

#### Supplementary evidence

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