## **PPL2PC2** **(J8J8 04)**

## Cook and Finish Basic Vegetable 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.

|  |  |
| --- | --- |
| 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 cooking and finishing basic vegetable dishes.

Examples could be:

* dauphinoise potatoes
* cauliflower cheese
* spring rolls
* stuffed peppers

#### 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.

For PC 8, 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 9 may be assessed by alternative methods if observation is not possible.

1. Check the vegetables meet dish requirements.
2. Choose the correct tools and equipment to cook and finish the vegetable dishes.
3. Use the tools and equipment correctly when cooking and finishing the vegetables.
4. Combine the vegetables with other ingredients.
5. Cook the vegetables to meet the requirements of the dish.
6. Make sure the dish has the correct flavour, colour, consistency and quantity.
7. Garnish and present the dish to meet requirements.
8. Make sure the dish is at the correct temperature for holding and serving.
9. Store any cooked 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** | **PC 7** | **PC 8** | **PC9** |
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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 – **eight** **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. Cooking methods – **six** **from:**

2.1 pickling

2.2 blanching

2.3 boiling

2.4 roasting

2.5 baking

2.6 grilling

2.7 braising

2.8 frying (deep or shallow or stir)

2.9 steaming

2.10 stewing

2.11 refreshing

2.12 combining cooking methods

1. Finishing methods – **two from:**

3.1 garnishing

3.2 saucing

3.3 presenting

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** | **2.9** | **2.10** | **2.11** | **2.12** | **3.1** | **3.2** | **3.3** |
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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. How to check the vegetables meet dish requirements.
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| 1. Common vegetables available in each season.
 |  |  |
| 1. What quality points to look for in a range of vegetables.
 |  |  |
| 1. Why and to whom you should report any problems with the vegetables or other ingredients.
 |  |  |
| 1. The correct tools and equipment needed to carry out each cooking method.
 |  |  |
| 1. Why it is important to use the correct tools and equipment.
 |  |  |
| 1. How to carry out each cooking method according to dish requirements.
 |  |  |
| 1. Why it is important to use the correct cooking and finishing methods for each type of vegetable, including the difference between cooking green vegetables and root vegetables.
 |  |  |
| 1. How to maintain the nutritional value of vegetables during cooking.
 |  |  |
| 1. The main reasons for blanching vegetables.
 |  |  |
| 1. Which vegetables are suitable for high and low pressure steaming and why.
 |  |  |
| 1. What are the correct temperatures for each cooking method appropriate to each type of vegetable and why are these important.
 |  |  |
| 1. How to carry out finishing methods for vegetable dishes.
 |  |  |
| 1. How to check and adjust a vegetable dish to make sure it has the right flavour, colour, consistency and quantity.
 |  |  |
| 1. The correct temperatures for holding and serving vegetable dishes.
 |  |  |
| 1. The correct temperatures and procedures for storing vegetable dishes not for immediate use.
 |  |  |
| 1. Healthy eating options when cooking and finishing vegetable dishes.
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#### Supplementary evidence

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