## **PPL2PC27** **(J8JX 04)**

## Prepare, Cook and Finish Basic Cold and Hot Desserts

### 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 cooking and finishing basic hot and cold dessertsincluding:

* ice cream
* chocolate mousse
* sticky toffee pudding
* creme caramel
* apple pie
* lemon cheesecake
* trifle

The standard covers the preparation methods and cooking methodsassociated with desserts and then goes onto how to finish a hot or colddessert.

#### 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)

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 (that is, 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 and equipment required to prepare, cook and finish the dessert.
4. Use the tools and equipment correctly when preparing, cooking and finishing the dessert.
5. Prepare the ingredients to meet the requirements of the dessert.
6. Cook the ingredients to meet the requirements of the dessert.
7. Check the dessert has the correct flavour, colour, texture, quantity and finish.
8. Finish and present the dessert to meet requirement.
9. Make sure the dessert is at the correct temperature for holding and serving.
10. Store any cooked desserts 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** | **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:

There must be performance evidence, gathered through direct observation by the assessor of the candidate’s work, covering a minimum of:

1. Dessert - **three from:**

1.1 ice cream

1.2 mousse

1.3 egg based

1.4 batter based

1.5 sponge based

1.6 fruit based

1.7 pastry based

1.8 set desserts

1. Preparation methods - **five from:**

2.1 slicing

2.2 creaming

2.3 folding

2.4 moulding

2.5 mixing

2.6 aeration

2.7 addition of flavours / colours

2.8 puréeing

2.9 combining

2.10 portioning

2.11 chilling

1. Cooking methods - **two from**:

3.1 boiling / poaching / bain-marie

3.2 stewing

3.3 baking

3.4 combination cooking

3.5 steaming

3.6 frying

1. Finishing methods - **one from:**

4.1 filling

4.2 glazing

4.3 piping

4.4 garnishing

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** | **2.1** | **2.2** | **2.3** | **2.4** | **2.5** | **2.6** |
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#### Scope / range evidence (continued)

| **Evidence reference** | **Evidence description** | **Date** | **2.7** | **2.8** | **2.9** | **2.10** | **2.11** | **3.1** | **3.2** | **3.3** | **3.4** | **3.5** | **3.6** | **4.1** | **4.2** |
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#### Scope / range evidence (continued)

| **Evidence reference** | **Evidence description** | **Date** | **4.3** | **4.4** |
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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** |
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| 1. Different types of cold and hot desserts and their characteristics. |  |  |
| 2. How to make sure that the ingredients meet product requirements. |  |  |
| 3. What quality points to look for in cold and hot desserts. |  |  |
| 4. Why and to whom you should report any problems with the ingredients. |  |  |
| 5. The correct tools and equipment to carry out the required preparation and cooking methods. |  |  |
| 6. How to carry out each of the preparation, cooking and finishing methods according to product requirements. |  |  |
| 7. Why it is important to use the correct techniques, tools and equipment when preparing, cooking and finishing desserts. |  |  |
| 8. The correct times and temperatures for cooking desserts and why these temperatures are important. |  |  |
| 9. How to check and adjust a dessert to make sure it has the correct colour, flavour, texture, quantity and finish. |  |  |
| 10. The correct temperatures and conditions for holding and serving desserts. |  |  |
| 11. The correct temperatures and procedures for storing desserts not for immediate use. |  |  |
| 12. Healthy eating options when preparing, cooking and finishing desserts. |  |  |

#### Supplementary evidence

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