## **PPL2PC28** **(J8JY 04)**

## Prepare and Present Food for Cold Presentation

### 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 preparing and presenting cold products such as salads, bread products, pies, pâtés and cured meats. It also covers the holding of such foods to maintain effective food safety.

The food products covered include:

* bread products such as bread and rolls
* salads
* pre-prepared pies
* cooked meats
* fish
* pre-prepared terrines
* pre-prepared pâtés
* cured meats
* shellfish
* basic vinaigrette and cold sauces

#### 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 1-7 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 food products and garnish ingredients required for preparation.
2. Check the food products and garnish ingredients meet quality and other requirements.
3. Choose the correct tools, knives and equipment to prepare and present the food for cold presentation.
4. Use the tools, knives and equipment correctly when preparing and presenting the food.
5. Prepare food products to meet the requirements of the dish.
6. Check food products have the correct flavour, colour, texture and quantity.
7. Garnish and present the food products to meet requirements.
8. Store any prepared food products and garnishes 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:

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

1. Food products - **six from:**

1.1 bread products

1.2 salads

1.3 pre-prepared pies

1.4 cooked red or white meat

1.5 fish

1.6 pre-prepared terrines

1.7 pre-prepared pâtés

1.8 cured meats

1.9 shellfish

1.10 vinaigrette

1.11 cold sauces and dressings

1. Garnish ingredients - **two from:**

2.1 fruit

2.2 vegetables

2.3 herbs

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

3.1 slicing

3.2 dressing

3.3 garnishing

3.4 portioning

3.5 whisking

3.6 combining ingredients

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** | **1.10** | **1.11** | **2.1** | **2.2** | **2.3** |
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#### Scope / range evidence (continued)

| **Evidence reference** | **Evidence description** | **Date** | **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. How to make sure that the food products and garnish ingredients meet requirements. |  |  |
| 2. What quality points to look for in the presentation of cooked, cured and prepared foods. |  |  |
| 3. Why and to whom you should report any problems with the food items for cold presentation. |  |  |
| 4. The correct tools, knives and equipment to carry out the required preparation methods. |  |  |
| 5. Why it is important to use the correct techniques, tools, knives and equipment when preparing food for cold presentation. |  |  |
| 6. How to prepare the food products and garnish ingredients for cold presentation. |  |  |
| 7. How to produce basic vinaigrette, cold sauces and dressings. |  |  |
| 8. How to finish and garnish food products for cold presentation. |  |  |
| 9. How to check and adjust food products to make sure they have the correct colour, flavour, texture and quantity. |  |  |
| 10. Why time and temperature are important when preparing cooked, cured and prepared food for presentation. |  |  |
| 11. Why cooked, cured and prepared foods should be stored at the required temperature before presentation. |  |  |
| 12. Healthy eating options when preparing and presenting food for cold presentation. |  |  |

#### Supplementary evidence

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