## **PPL2PC29** **(J8K2 04)**

**Prepare, Cook and Finish Dim Sum**

### 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 from raw ingredients, cooking and finishing the most common dim sum dishes.

The standard looks at various preparation methods and then how to cook and finish dim sum dishes.

This standard focuses on the technical knowledge and skills required to prepare, cook and finish dim sum; 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)

The assessor **must** assess PCs 1-9 by directly observing the candidate’s work.

For PC 10, 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 11 may be assessed by alternative methods if observation is not possible.

1. Select the type and quantity of ingredients needed for the product.
2. Check the ingredients to make sure they meet quality standards and other requirements.
3. Choose the correct tools, knives and equipment to prepare, fill and assemble dim sum.
4. Use tools, knives and equipment correctly when preparing, filling and assembling dim sum.
5. Prepare and combine ingredients to meet the requirements of the dish.
6. Fill dough and wrappers with the correct amount of filling.
7. Shape dim sum to the required standard.
8. Cook dim sum using the appropriate cooking method.
9. Check the product has the correct colour, texture, quantity and finish.
10. Make sure the product is at the correct temperature for holding and storing.
11. Store any cooked products 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** | **PC 11** |
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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. Ingredients - **two** **from:**

1.1 raw fish and shellfish

1.2 raw meat and poultry

1.3 vegetables and vegetable products

1.4 seasonings and sauces

1.5 dried ingredients

1. Dough and wrappers - **two** **from:**

2.1 dough

2.2 won ton wrappers

2.3 pastry bases casing

2.4 cheung fun

1. Dim sum - **two** **from:**

3.1 encased in dough

3.2 encased in won ton wrappers

3.3 cheung fun based

3.4 pastry based

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

4.1 weighing / measuring

4.2 chopping

4.3 mixing

4.4 kneading

4.5 shaping

4.6 combining with fats

4.7 sealing

4.8 portioning

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

5.1 steaming

5.2 boiling

5.3 frying

5.4 baking

5.5 combining cooking methods

1. Finishing method – **one from:**

6.1 portioning

6.2 garnishing

6.3 adding accompaniments

Evidence for any “what you must cover” point not included in the minimum observation requirements may be assessed using alternative assessment methods.

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#### Scope / range evidence (continued on next page)

| **Evidence reference** | **Evidence description** | **Date** | **1.1** | **1.2** | **1.3** | **1.4** | **1.5** | **2.1** | **2.2** | **2.3** | **2.4** | **3.1** | **3.2** | **3.3** | **3.4** |
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#### Scope / range evidence (continued)

| **Evidence reference** | **Evidence description** | **Date** | **4.1** | **4.2** | **4.3** | **4.4** | **4.5** | **4.6** | **4.7** | **4.8** | **5.1** | **5.2** | **5.3** | **5.4** | **5.5** |
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#### Scope / range evidence (continued)

| **Evidence reference** | **Evidence description** | **Date** | **6.1** | **6.2** | **6.3** |
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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 select the correct type, quality and quantity of ingredients to meet product requirements. |  |  |
| 2. What quality points to look for in the ingredients. |  |  |
| 3. Why and to whom you should report any problems with the ingredients. |  |  |
| 4. What the correct tools and equipment are and the reasons for using them when carrying out the required preparation and cooking methods. |  |  |
| 5. What preparation and cooking methods are appropriate to each type of dim sum products. |  |  |
| 6. How to carry out each of the preparation methods according to product requirements. |  |  |
| 7. How to identify when dim sum fillings have the correct colour, flavour, texture and quantity. |  |  |
| 8. The quality points relating to prepared dim sum dough and won ton wrapper products. |  |  |
| 9. How to minimise and correct common faults with dim sum fillings, dough and wrappers. |  |  |
| 10. How to control portion sizes and minimise waste. |  |  |
| 11. The correct temperatures for storing dim sum fillings not for immediate use. |  |  |
| 12. How to store dim sum fillings. |  |  |
| 13. The storage/holding requirements and ideal conditions for processed dim sum dough and won ton wrapper products and what precautions should be taken when storing them. |  |  |
| 14. Healthy eating options when preparing and cooking dim sum. |  |  |
| 15. The effects of various temperatures and humidity on the ingredients used. |  |  |
| 16. The quality points relating to finished dim sum dough and wrappers. |  |  |
| 17. The quality points relating to finished dim sum products. |  |  |

#### Supplementary evidence

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