## PPL2PC30 **(J8K3 04)**

### Prepare, Cook and Finish Noodle 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.

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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 fresh noodles, dried noodles and noodle dishes.

Both fresh and dried noodles are included in the standard and a range of preparation and cooking methods associated with noodles.

#### 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 1-5 by directly observing the candidate’s work.

For PC 6, 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 7 may be assessed by alternative methods if observation is not possible.

1. Check the noodles and other ingredients meet dish requirements.
2. Choose and use the correct tools and equipment correctly for preparing, cooking and finishing noodle dishes
3. Prepare and cook the noodles and other ingredients to meet dish requirements.
4. Check the noodle dish has the correct flavour, colour, texture and quantity.
5. Garnish and present the noodle dish to meet requirements.
6. Make sure the noodle dish is at the correct temperature for holding and serving
7. Store any cooked noodle dishes 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** |
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#### Scope / range (What you must cover)

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

1. Noodles - **both**:

1.1 fresh noodles

1.2 dried noodles

**Four from across the following preparation and cooking methods:**

2. Preparation methods

2.1 soaking

2.2 blanching

2.3 straining

2.4 mixing

3. Cooking methods

3.1 boiling

3.2 steaming

3.3 deep frying

3.4 wok frying

3.5 combining cooking methods

4 Finishing methods – **both:**

4.1 garnishing

4.2 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** | **2.1** | **2.2** | **2.3** | **2.4** | **3.1** | **3.2** | **3.3** | **3.4** | **3.5** | **4.1** | **4.2** |
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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 noodle dishes and their characteristics. |  |  |
| 2 How to select the correct type, quality and quantity of noodles and other ingredients to meet dish requirements. |  |  |
| 3. What quality points to look for in noodles. |  |  |
| 4. Why and to whom you should report any problems with the noodles or other 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 dish requirements. |  |  |
| 7. Why it is important to use the correct techniques, tools and equipment when preparing, cooking and finishing noodle dishes. |  |  |
| 8. The correct temperatures for cooking noodles and why these temperatures are important. |  |  |
| 9. How to check and adjust noodle dishes to make sure they have the correct colour, flavour, texture and quantity. |  |  |
| 10. The correct temperature for holding and serving noodle dishes. |  |  |
| 11. How to store uncooked, dried and fresh noodles. |  |  |
| 12. How to store cooked noodles and noodle dishes. |  |  |
| 13. Healthy eating options when preparing, cooking and finishing noodle dishes. |  |  |

#### Supplementary evidence

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