## **PPL2PC4** **(J8J9 04)**

## Cook and Finish Basic Fish Dishes

### 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 cooking and finishing basic fish dishes, for example:

* grilled salmon steaks
* sea bass with fennel, lemon and capers
* battered fish (fresh)
* pan fried trout
* fish cakes
* fish pie

#### 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 fish meets dish requirements.
2. Choose the correct tools and equipment to cook and finish the fish.
3. Use the tools and equipment correctly when cooking and finishing the fish.
4. Combine the fish with other ingredients.
5. Cook the fish 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 fish 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** | **PC 9** |
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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. Fish – **two from:**

1.1 white fish – round

1.2 white fish – flat

1.3 oily fish

1. Cooking methods – **three from:**

2.1 frying (deep / shallow)

2.2 grilling

2.3 poaching

2.4 baking

2.5 steaming

2.6 stewing

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

| **Evidence reference** | **Evidence description** | **Date** | **1.1** | **1.2** | **1.3** | **2.1** | **2.2** | **2.3** | **2.4** | **2.5** | **2.6** | **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** |
| --- | --- | --- |
| 1. How to check the fish meets dish requirements. |  |  |
| 1. What quality points to look for in a range of fish. |  |  |
| 1. Why and to whom you should report any problems with the fish or other Ingredients. |  |  |
| 1. The correct tools and equipment to carry out the cooking methods. |  |  |
| 1. Why it is important to use the correct tools and equipment when cooking and finishing each type of fish. |  |  |
| 1. How to carry out the cooking methods according to dish requirements. |  |  |
| 1. Why it is important to use the correct cooking and finishing methods for each type of fish. |  |  |
| 1. The correct temperatures for cooking fish and why these temperatures are important. |  |  |
| 1. How to carry out the finishing methods. |  |  |
| 1. How to check and adjust a fish dish to make sure it has the right flavour, colour, consistency and quality. |  |  |
| 1. The correct temperatures for holding and serving fish dishes. |  |  |
| 1. The correct temperatures and procedures for storing fish dishes not for immediate use. |  |  |
| 1. Healthy eating options when cooking and finishing fish. |  |  |

#### Supplementary evidence

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