## **PPL2PC6** **(J8JD 04)**

## Cook and Finish Basic Shellfish 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 shellfish dishes, for example:

* prawn brochette
* moules mariniere
* clam chowder

#### 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 shellfish meets dish requirements.
2. Choose the correct tools and equipment to cook and finish basic shellfish dishes.
3. Use the tools and equipment correctly when cooking and finishing the shellfish.
4. Combine the shellfish with other ingredients.
5. Cook the shellfish to meet the requirements of the dish.
6. Check 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 shellfish 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. Shellfish – **two from:**

1.1 crustaceans

1.2 molluscs

1. Cooking methods – **two from:**

2.1 boiling

2.2 frying (deep / shallow)

2.3 grilling

2.4 steaming

2.5 poaching

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** | **2.1** | **2.2** | **2.3** | **2.4** | **2.5** | **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 shellfish meets dish requirements. |  |  |
| 1. What quality points to look for in a range of shellfish. |  |  |
| 1. Why and to whom you should report any problems with shellfish 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. |  |  |
| 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 shellfish. |  |  |
| 1. The correct temperatures for cooking shellfish and why these temperatures are important. |  |  |
| 1. How to carry out the required finishing methods. |  |  |
| 1. How to check and adjust a shellfish dish to make sure it has the correct flavour, colour, consistency and quantity. |  |  |
| 1. The correct temperatures for holding and serving shellfish dishes. |  |  |
| 1. The correct temperatures and procedures for storing shellfish dishes not for immediate use. |  |  |
| 1. Healthy eating options when cooking and finishing shellfish. |  |  |

#### Supplementary evidence

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