## **PPL2PC7** **(J8J3 04)**

## Prepare Meat for Basic 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 |  |

|  |  |
| --- | --- |
| External Verifier’s initials (if sampled) |  |
| Date |  |

#### Unit overview

This standard is about preparing meat (other than poultry) for basic dishes.

The standard covers a range of preparation methods associated with the different types of meat excluding poultry.

#### 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.

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

1. Select the type and quantity of meat required for preparation.
2. Check the meat meets quality and other requirements.
3. Choose the correct tools, knives and equipment required to prepare the meat.
4. Use the tools, knives and equipment correctly when preparing the meat.
5. Prepare the meat to meet the requirements of the dish.
6. Store any prepared meat 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** |
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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. Types of meat – **two** **from:**

1.1 beef

1.2 lamb

1.3 pork

1. Preparation methods – **both:**

2.1 dicing and slicing

**Plus one further preparation method from:**

2.2 boning

2.3 seasoning or marinating

2.4 trimming

2.5 tying

2.6 tenderising

2.7 portioning

2.8 marinating or adding dry rubs

2.9 stuffing or filling

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** | **2.7** | **2.8** | **2.9** |
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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 commonly used meats and how to identify them. |  |  |
| 1. Primary cuts of commonly used meats. |  |  |
| 1. How to check the meat meets requirements. |  |  |
| 1. What quality points to look for in fresh meat. |  |  |
| 1. Why and to whom should you report any problems with the meat or other ingredients. |  |  |
| 1. The correct tools, knives and equipment to carry out the required preparation methods. |  |  |
| 1. How to carry out the preparation methods correctly. |  |  |
| 1. Why it is important to use the correct techniques, tools, knives and equipment when preparing the meat. |  |  |
| 1. How to store prepared meat correctly. |  |  |
| 1. Healthy eating options when preparing meat. |  |  |

#### Supplementary evidence

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