## **PPL2PC8** **(J8JE 04)**

## Cook and Finish Basic Meat 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 meat dishes, for example:

* roast loin of pork
* beef casserole
* lamb curry
* shepherds pie
* ham hock

The standard covers a range of types of meat including beef, lamb and pork and various cooking methods. The standard then goes onto how you finish off a meat dish through different methods.

#### 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 1-7 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 meat meets dish requirements.
2. Choose the correct tools and equipment to cook and finish meat.
3. Use the tools and equipment correctly to cook and finish the meat.
4. Combine the meat with other ingredients.
5. Cook the meat to meet the requirements of the dish.
6. Check that 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 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** | **PC 7** | **PC 8** | **PC 9** |
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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. Cooking methods – **five** **from:**

1.1 grilling (both over and under heat)

1.2 griddling

1.3 frying (shallow / stir)

1.4 braising

1.5 stewing

1.6 roasting

1.7 steaming

1.8 boiling

1.9 resting

1.10 portioning

1.11 combining cooking methods

1. Types of meat – **two from:**

2.1 beef

2.2 lamb

2.3 pork

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 (continued on next page)

| **Evidence reference** | **Evidence description** | **Date** | **1.1** | **1.2** | **1.3** | **1.4** | **1.5** | **1.6** | **1.7** | **1.8** | **1.9** | **1.10** | **1.11** | **2.1** | **2.2** | **2.3** |
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#### Scope / range evidence (continued)

| **Evidence reference** | **Evidence description** | **Date** | **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** |
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| 1. How to check the meat meets dish requirements. |  |  |
| 1. What quality points to look for in a range of prepared meat. |  |  |
| 1. Why and to whom you should report any problems with the meat or other ingredients. |  |  |
| 1. What the benefits of sealing meat are. |  |  |
| 1. Different cuts of meat and the most effective (or appropriate) methods of cooking them. |  |  |
| 1. The correct tools and equipment to carry out the required cooking methods. |  |  |
| 1. Why it is important to use the correct tools and equipment. |  |  |
| 1. How to use the cooking methods according to dish requirements. |  |  |
| 1. Why it is important to use the correct cooking and finishing methods for each type and cut of meat. |  |  |
| 1. The correct temperatures for cooking meat using the cooking methods listed and why these temperatures are important. |  |  |
| 1. How to check and adjust a meat dish to make sure it has the right flavour, colour, consistency and quantity. |  |  |
| 1. How to carry out the finishing methods. |  |  |
| 1. The correct temperatures for holding and serving meat dishes. |  |  |
| 1. The correct storage requirements for meat not for immediate consumption. |  |  |
| 1. Healthy eating options when cooking and finishing meat. |  |  |

#### Supplementary evidence

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