## **PPL2PC9** **(J8J4 04)**

## Prepare Poultry for Basic 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.

|  |  |
| --- | --- |
| 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

The standard covers a range of preparation methods associated with the different types of poultry, whole birds or portions.

This standard focuses on the technical knowledge and skills required to prepare poultry for basic dishes; however it should be assessed in the wider context of safe and hygienic working practices.

#### 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 poultry required for preparation.
2. Check the poultry meets quality and other requirements.
3. Choose the correct tools, knives and equipment required to prepare the poultry.
4. Use the tools, knives and equipment correctly when preparing the poultry.
5. Prepare the poultry to meet the requirements of the dish.
6. Store any prepared poultry 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** |
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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:

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

1. Poultry - **both:**

1.1 whole birds

1.2 poultry portions

1. Preparation methods **two from:**

2.1 portioning

2.2 dicing

2.3 cutting for sautéing

**Plus two further preparation methods from:**

2.4 cleaning

2.5 checking and preparing cavity

2.6 seasoning or marinating

2.7 trimming

2.8 stuffing / filling

2.9 coating

2.10 tying and trussing

2.11 brining

2.12 batting out

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** | **2.6** | **2.7** | **2.8** | **2.9** | **2.10** | **2.11** | **2.12** |
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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 poultry and how to identify them.
 |  |  |
| 1. Common poultry cuts and portions.
 |  |  |
| 1. How to check that the poultry meets requirements.
 |  |  |
| 1. What quality points to look for in a range of fresh poultry.
 |  |  |
| 1. Why and to whom should you report any problems with the poultry 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 poultry.
 |  |  |
| 1. How to store prepared poultry correctly.
 |  |  |
| 1. Healthy eating options when preparing poultry.
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#### Supplementary evidence

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