## **PPL2PRD5** **(J8K5-04)**

## Cook-Chilled Food

### 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.

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

The standard is about processing cook-chilled foods. The standard covers portioning, packaging and blast-chilling food, sealing and labelling blast-chilled food correctly; whilst monitoring and recording its temperature. The standard also covers storing packaged cook-chilled foods correctly, stock rotation procedures and maintenance of accurate records.

#### 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 1-3 and 5-13 by directly observing the candidate’s work.

PCs 4 and 14 may be assessed by alternative methods if observation is not possible.

1. Ensure that the preparation area is clean, undamaged and ready for use according to your workplace procedures.
2. Ensure that the equipment (including waste containers) is clean, appropriate for the task, undamaged, where it should be and switched on ready for use.
3. Check that the food meets the dish, food safety and your workplace requirements regarding quality, quantity and cooking requirements
4. Deal correctly with any food that does not meet requirements.
5. Portion, pack and cover food correctly.
6. Blast-chill food, seal and label it correctly.
7. Monitor and record food and storage area temperatures accurately and according to food safety and your workplace requirements.
8. Transport containers to the appropriate storage areas in a safe and hygienic manner.
9. Store cook-chill items at the correct temperature and condition.
10. Follow stock rotation procedures correctly and use stock in date order.
11. Maintain accurate records of food items that are received, stored and issued.
12. Handle food items correctly so that they remain undamaged.
13. Secure storage areas against unauthorised access.
14. Report any problems that you identify promptly to the proper person.

#### 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** | **PC 10** | **PC 11** | **PC 12** | **PC 13** | **PC 14** |
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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. Food – four **from:**
   1. meat dishes
   2. poultry dishes
   3. joints / whole birds
   4. vegetables or fruits
   5. vegetable dishes
   6. fish dishes
   7. sauces or soups
   8. egg dishes
   9. pasta dishes
   10. desserts

Evidence for any “what you must cover” point not included in the minimum observation requirements may be assessed using alternative assessment methods. In addition there should be performance evidence to demonstrate that the candidate can deal with the following (alternative methods of assessment may be used if observation is not possible):

1. Problems with
   1. equipment
   2. food
   3. packaging

#### Scope / range evidence

| **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** | **2.1** | **2.2** | **2.3** |
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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. Safe and hygienic working practices when portioning, packing and blast-chilling food. |  |  |
| 1. Why time and temperature is important when producing cook-chill food. |  |  |
| 1. Why food containers must be sealed and labelled correctly before storage. |  |  |
| 1. Why portions must be controlled when producing cook-chilled foods. |  |  |
| 1. What quality points to look for when portioning, packing and blast-chilling food. |  |  |
| 1. The types of problems that may occur when portioning, packing, blast-chilling and storing cook-chilled food. |  |  |
| 1. Safe and hygienic working practices when storing cook-chilled foods. |  |  |
| 1. Why it is important to monitor and record food and storage temperatures regularly. |  |  |
| 1. Why stock rotation procedures must be followed. |  |  |
| 1. Why storage areas should be secured from unauthorised access. |  |  |

#### Supplementary evidence

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