## **PPL3PC12** **(J8KG 04)**

## Prepare, Cook and Finish Complex Hot Sauces

### 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.

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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 preparing, cooking and finishing complex hot sauces, for example:

* compound butter sauces
* other roux-based sauces (for example, beurre manié or cold roux)
* emulsified sauces (for example, beurre blanc or hollandaise)
* cream thickening sauces
* white / brown sauce derivatives
* reduced sauces

#### 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 1-8 by directly observing the candidate’s work.

For PC 9, 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 10 may be assessed by alternative methods if observation is not possible.

1. Select the type and quantity of ingredients needed for preparation.
2. Check the ingredients to make sure they meet quality standards and other

Requirements.

1. Choose the correct tools, knives and equipment required to prepare, cook and finish the sauce.
2. Use the tools, knives and equipment correctly when preparing, cooking and finishing the sauce.
3. Combine the ingredients according to dish requirements.
4. Prepare and cook the sauce to meet requirements.
5. Check the sauce has the correct flavour, colour, consistency and quantity.
6. Present the sauce to meet requirements.
7. Make sure the dish is at the correct temperature for holding and serving.
8. Store any cooked sauce 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** | **PC 7** | **PC 8** | **PC9** | **PC 10** |
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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. Preparation, cooking and finishing methods: all **twelve**

1.1 weighing or measuring

1.2 chopping

1.3 simmering

1.4 reducing

1.5 boiling

1.6 make a roux

1.7 passing / straining / blending

1.8 skimming

1.9 whisking

1.10 adding cream

1.11 adding thickening agents

1.12 puréeing

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** | **1.4** | **1.5** | **1.6** | **1.7** | **1.8** | **1.9** | **1.10** | **1.11** | **1.12** |
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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 complex hot sauces and their characteristics.
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| 1. Safe use of alcohol in sauces and why it is used.
 |  |  |
| 1. How to select the correct type, quality and quantity of ingredients to meet sauce requirements.
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| 1. What quality points to look for in sauce ingredients.
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| 1. What you should do if there are problems with the ingredients.
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| 1. What the correct tools, knives and equipment are to carry out the required preparation, cooking and finishing methods.
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| 1. How to carry out each of the preparation, cooking and finishing methods according to sauce requirements.
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| 1. Why it is important to use the correct techniques, tools, knives and equipment and techniques when preparing, cooking and finishing complex hot sauces.
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| 1. The correct temperatures for cooking complex hot sauces and why these temperatures are important.
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| 1. Common faults in complex sauces and how to minimise and correct them.
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| 1. Current trends in relation to complex hot sauces.
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| 1. How to identify when sauces have the correct colour, flavour, consistency, quantity and finish.
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| 1. How to adjust the taste and flavour of complex sauces, stocks, gravies and glazes.
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| 1. How to balance the flavour, texture, colour, consistency and quality of the final dish with the sauce.
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| 1. The appropriate accompaniments and garnishes for different complex sauces.
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| 1. What quality points relate to complex hot sauces.
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| 1. The correct temperatures for holding and serving sauces.
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| 1. How to store cooked sauces not for immediate use.
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| 1. Healthy eating options when preparing, cooking and finishing complex hot sauces.
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#### Supplementary evidence

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