## **PPL3PC13** **(J8KH 04)**

## Prepare, Cook and Finish Complex Soups

### 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 |  |

© SQA 2024

### 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

This standard is about preparing, cooking and finishing complex soups, for example:

* consommé
* bisque
* chowder
* velouté
* cold soups

#### 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 the soup.
2. Check the ingredients to make sure they meet quality standards and other requirements.
3. Choose the correct tools, knives and equipment to prepare, cook and finish the soup.
4. Use the tools, knives and equipment correctly when preparing, cooking and finishing the soup.
5. Combine the ingredients ready for cooking.
6. Prepare and cook the soup to meet requirements.
7. Check the soup has the correct flavour, colour, consistency and quantity.
8. Finish and present the soup to meet requirements.
9. Make sure the dish is at the correct temperature for holding and serving.
10. Store any cooked soup 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** | **PC 10** |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |

#### 

#### 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 – **nine from:**

1.1 weighing / measuring

1.2 chopping

1.3 simmering

1.4 clarifying

1.5 boiling

1.6 whisking

1.7 passing or straining

1.8 skimming

1.9 chilling

1.10 liaison

1.11 adding an accompaniment / garnish

1. Soups – **four from:**

2.1 consommé

2.2 bisque

2.3 chowder

2.4 velouté

2.5 complex cream soups

2.6 cold soups

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** |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

#### Scope / range evidence (continued)

| **Evidence reference** | **Evidence description** | **Date** | **2.4** | **2.5** | **2.6** |
| --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |

#### 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 soup and their characteristics. |  |  |
| 1. How to select the correct type, quality and quantity of ingredients to meet dish requirements. |  |  |
| 1. What quality points to look for in soup ingredients. |  |  |
| 1. What you should do if there are problems with the ingredients. |  |  |
| 1. What the correct tools, knives and equipment are when carrying out the required preparation, cooking and finishing methods. |  |  |
| 1. How to carry out each of the preparation, cooking and finishing methods according to dish requirements. |  |  |
| 1. Why it is important to use the correct tools, knives, equipment and techniques when preparing, cooking and finishing complex soups. |  |  |
| 1. The correct temperatures for cooking complex soups and why these temperatures are important. |  |  |
| 1. Common faults in complex soups and how to minimise and correct them. |  |  |
| 1. How to identify when soups have the correct colour, flavour, consistency, quantity and finish. |  |  |
| 1. How to adjust the taste and flavour of complex soups. |  |  |
| 1. How to balance the flavour, texture, colour, consistency and quality of the soup. |  |  |
| 1. The appropriate accompaniments and garnishes for different complex soups. |  |  |
| 1. Current trends in relation to complex soups. |  |  |
| 1. What quality points relate to complex soups. |  |  |
| 1. The correct temperatures for holding and serving soups. |  |  |
| 1. How to store cooked soups not for immediate use. |  |  |
| 1. Healthy eating options when preparing, cooking and finishing complex soups. |  |  |

#### Supplementary evidence

| **Reference** | **Evidence description** | **Date** |
| --- | --- | --- |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |

#### Assessor feedback on completion of the unit: