## **PPL3PC17** **(J8KM 04)**

## Prepare, Cook and Finish Complex Pastry Products

### 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 pastry products, for example:

* apple strudel
* barquettes
* samosas
* tarte tatin
* Paris Brest
* custard tarts

#### 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 1-7 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. Select the type and quantity of ingredients needed for the product.
2. Weigh ingredients required accurately.
3. Check the ingredients to make sure they meet quality standards and other requirements.
4. Choose the correct tools and equipment to prepare, cook and finish the product.
5. Prepare and cook the ingredients to meet requirements.
6. Check the pastry product has the correct colour, texture and finish.
7. Present the pastry product to meet requirements.
8. Make sure the pastry product is at the correct temperature for holding and serving.
9. Store any cooked pastry product 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** |
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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. Pastry product – **six from**:

1.1 short

1.2 sweet

1.3 suet

1.4 choux

1.5 puff / flaky

1.6 sable

1.7 convenience

1.8 hot water paste

1. Preparation and cooking methods – **twelve from**:

2.1 weighing / measuring

2.2 sifting

2.3 rubbing in

2.4 creaming

2.5 kneading

2.6 resting

2.7 aerating

2.8 conditioning / chilling

2.9 piping

2.10 laminating

2.11 rolling

2.12 folding

2.13 lining / moulding

2.14 trimming

2.15 baking

2.16 combining cooking methods

1. Finishing methods – **four from**:

3.1 glazing

3.2 lattice

3.3 piping

3.4 quadrillage

3.5 scoring

3.6 moulding

3.7 filling

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** | **2.1** | **2.2** | **2.3** | **2.4** | **2.5** | **2.6** |
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#### Scope / range evidence (continued on next page)

| **Evidence reference** | **Evidence description** | **Date** | **2.7** | **2.8** | **2.9** | **2.10** | **2.11** | **2.12** | **2.13** | **2.14** | **2.15** | **2.16** | **3.1** | **3.2** | **3.3** | **3.4** |
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#### Scope / range evidence (continued)

| **Evidence reference** | **Evidence description** | **Date** | **3.5** | **3.6** | **3.7** |
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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 pastry product and their characteristics.
 |  |  |
| 1. How to store raw ingredients before preparation and cooking.
 |  |  |
| 1. How to select the correct type, quality and quantity of ingredients to meet product requirements.
 |  |  |
| 1. What you should do if there are problems with the ingredients.
 |  |  |
| 1. What the correct tools and equipment are to carry out the required preparation and cooking methods.
 |  |  |
| 1. How to carry out each of the preparation and cooking methods according to recipe requirements.
 |  |  |
| 1. Why it is important to use the correct tools, knives, equipment and techniques when preparing and cooking complex pastry products.
 |  |  |
| 1. The correct temperatures for cooking each type of complex pastry product and why these temperatures are important.
 |  |  |
| 1. How to identify when pastry products have the correct colour, texture and finish.
 |  |  |
| 1. Common faults with complex pastry products and how to minimise and correct them.
 |  |  |
| 1. How the use of different ingredients can affect the flavour of pastry.
 |  |  |
| 1. Current trends in relation to complex pastry products.
 |  |  |
| 1. How to store complex pastry products.
 |  |  |
| 1. Healthy eating options when preparing and cooking complex pastry products.
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#### Supplementary evidence

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