## **PPL3PC18** **(J8KN 04)**

## Prepare, Process and Finish Complex Chocolate 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, processing and finishing complex chocolate

products, for example:

* small chocolate centre pieces
* competition pieces
* truffles
* moulds/shapes (eg Easter eggs)

#### 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.

PC 8 may be assessed by alternative methods if observation is not possible.

1. Select the type and quantity of ingredients needed for the product.
2. Check the ingredients to make sure they meet quality standards and other requirements.
3. Choose the correct tools and equipment to prepare, process and finish the products.
4. Use the tools and equipment correctly when preparing, processing and finishing the products.
5. Prepare and process the ingredients to meet requirements.
6. Check the chocolate products have the correct flavour, colour, texture, quantity and appearance.
7. Decorate and present chocolate products to meet requirements.
8. Store any processed chocolate products 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** |
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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. Chocolate – **all three**:

1.1 plain

1.2 white

1.3 milk

1. Preparation, processing and finishing methods – **nine from**:

2.1 rolling

2.2 mixing

2.3 drying

2.4 manipulating

2.5 blending colour and flavour

2.6 cutting

2.7 spreading

2.8 melting

2.9 tempering

2.10 modelling

2.11 packing

2.12 decorating

2.13 presentation of finished product

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** | **2.1** | **2.2** | **2.3** | **2.4** | **2.5** | **2.6** | **2.7** | **2.8** | **2.9** | **2.10** | **2.11** |
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#### Scope / range evidence (continued)

| **Evidence reference** | **Evidence description** | **Date** | **2.12** | **2.13** |
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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 chocolate products and their characteristics. |  |  |
| 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, processing and finishing methods. |  |  |
| 1. How to carry out each of the preparation, processing and finishing methods according to product requirements. |  |  |
| 1. Why it is important to use the correct techniques, tools, knives and equipment when preparing, processing and finishing complex chocolate products. |  |  |
| 1. How to identify when chocolate products have the correct colour, flavour, texture and quantity. |  |  |
| 1. When couverture can be used and how it can be tempered. |  |  |
| 1. Common faults with chocolate products and how to minimise and correct them. |  |  |
| 1. Items that can be used to decorate chocolate products. |  |  |
| 1. How to decorate chocolate products. |  |  |
| 1. Current trends in relation to complex chocolate products. |  |  |
| 1. How to store complex chocolate products. |  |  |
| 1. Healthy eating options when preparing, processing and finishing complex chocolate products. |  |  |

#### Supplementary evidence

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