## **PPL3PC20** **(J8KT 04)**

## Prepare, Cook and Present Complex Cold Products

### Candidate’s statement

I confirm that the evidence detailed in this unit is my own work.

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| 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 producing complex cold products for example:

* cooked red meat
* cooked white meat
* joints of meat
* cooked poultry
* salads
* vegetables and fruit
* eggs
* farinaceous products
* fish (whole and portioned)
* game
* dairy products
* rice
* terrines
* pâté
* smoked items
* mousses
* cold savoury / buffet appetisers

#### 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. 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 present complex cold products.
4. Use the tools and equipment correctly when preparing, cooking and presenting complex cold products.
5. Prepare and cook the ingredients to meet requirements.
6. Check the complex cold products have the correct flavour, colour, texture and quantity.
7. Garnish and present complex cold products to meet requirements.
8. Make sure complex cold products are at the correct temperature for holding and serving.
9. Store any cooked complex cold 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** | **PC 9** |
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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, finishing, and presenting methods - **eleven from:**

1.1 boiling

1.2 roasting

1.3 combining cooking methods

1.4 poaching

1.5 baking

1.6 steaming

1.7 pressing / reforming

1.8 shaping / moulding

1.9 filleting

1.10 de-boning

1.11 skinning / trimming

1.12 blending / liquidising

1.13 rolling

1.14 carving

1.15 trussing and tying

1.16 mincing and processing

1.17 passing

1.18 garnishing

1.19 presenting

1. Cold food products – **fourteen** **from:**

2.1 cooked red meat

2.2 cooked white meat

2.3 joints of meat

2.4 cooked poultry

2.5 salads

2.6 vegetables and fruit

2.7 eggs

2.8 farinaceous products

2.9 fish (whole or portioned)

2.10 game

2.11 dairy products

2.12 rice

2.13 terrines

2.14 pâté

2.15 smoked items

2.16 mousses

2.17 cold savoury / buffet appetisers

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** | **1.12** | **1.13** | **1.14** |
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#### Scope / range evidence (continued on next page)

| **Evidence reference** | **Evidence description** | **Date** | **1.15** | **1.16** | **1.17** | **1.18** | **1.19** | **2.1** | **2.2** | **2.3** | **2.4** | **2.5** | **2.6** | **2.7** | **2.8** | **2.9** |
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#### Scope / range evidence (continued)

| **Evidence reference** | **Evidence description** | **Date** | **2.10** | **2.11** | **2.12** | **2.13** | **2.14** | **2.15** | **2.16** | **2.17** |
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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. 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, knives and equipment are to carry out the required preparation, cooking and finishing methods. |  |  |
| 1. How to carry out each of the preparation, cooking and finishing methods according to product requirements. |  |  |
| 1. Why it is important to use the correct tools, knives, equipment and techniques when preparing, cooking and presenting complex cold products. |  |  |
| 1. How to identify when complex cold products have the correct colour, flavour, texture and quantity. |  |  |
| 1. Common faults with complex cold products and how to minimise and correct them. |  |  |
| 1. Items that can be used to garnish products. |  |  |
| 1. How to garnish products and present complex cold products. |  |  |
| 1. How to deal with items returned from the buffet. |  |  |
| 1. Current trends in relation to complex cold products. |  |  |
| 1. How to store complex cold products. |  |  |
| 1. Healthy eating options when preparing, cooking and presenting complex cold products. |  |  |

#### Supplementary evidence

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