## **PPL3PC22** **(J8KW 04)**

## Prepare, Cook and Finish Complex Dressings and Cold 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 dressings and cold sauces, for example:

* tartar sauce
* horseradish sauce
* emulsified egg-based sauces
* oil based dressing
* fruit / pulse / vegetable thickened sauces
* cream thickened sauces
* sour cream / yoghurt-based
* coulis

The standard covers a range of preparation, cooking and finishing techniques associated with complex dressings and cold 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 1-7 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 dressing / sauce.
2. Check the ingredients to make sure they meet quality standards and other requirements.
3. Choose the correct tools and equipment to prepare, cook and finish the dressing / sauce.
4. Use the tools and equipment correctly when preparing, cooking and finishing the dressing / sauce.
5. Prepare and cook the dressing / sauce to meet requirements.
6. Check the dressing / sauce has the correct flavour, colour, consistency and quantity.
7. Finish and present the dressing / sauce to meet requirements.
8. Store any cooked / prepared dressing / 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** |
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#### Scope / range (What you must cover)

There must be performance evidence, gathered through direct observation by the assessor of the candidate’s work, covering a minimum of:

1. Sauces and dressings - **five** **from:**

1.1 emulsified egg-based sauces

1.2 oil based dressing

1.3 fruit / pulse / vegetable thickened sauces

1.4 cream thickened sauces

1.5 sour cream / yoghurt-based

1.6 coulis

1. Preparation, cooking and finishing methods – **ten from:**

2.1 weighing and measuring

2.2 boiling

2.3 simmering

2.4 reducing

2.5 chopping

2.6 whisking

2.7 blanching

2.8 sieving / stirring

2.9 liquidising / blending

2.10 emulsifying

2.11 skimming

2.12 presenting

2.13 adding an accompaniment

2.14 garnishing

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

| **Evidence reference** | **Evidence description** | **Date** | **2.9** | **2.10** | **2.11** | **2.12** | **2.13** | **2.14** |
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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** |
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| 1. Different types of dressings and cold sauces and their characteristics.
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| 1. How to select the correct type, quality and quantity of ingredients to meet dish requirements.
 |  |  |
| 1. What quality points to look for in dressing / sauce ingredients.
 |  |  |
| 1. What you should do if there are problems with the ingredients.
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| 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, cooking and finishing methods according to dish requirements.
 |  |  |
| 1. Why it is important to use the correct tools, equipment and techniques when preparing, cooking and finishing dressings / sauces.
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| 1. The correct temperatures for cooking dressings / sauces and why these are important.
 |  |  |
| 1. How to identify when dressings / sauces have the correct colour, flavour, consistency and quantity.
 |  |  |
| 1. How to adjust the taste and flavour of dressings / sauces.
 |  |  |
| 1. How to present cooked dressings / sauces.
 |  |  |
| 1. The appropriate accompaniments and garnishes for different dressings / sauces.
 |  |  |
| 1. What quality points relate to dressings / sauces.
 |  |  |
| 1. How to store dressings / sauces.
 |  |  |
| 1. Healthy eating options when preparing, cooking and finishing dressings / sauces.
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#### Supplementary evidence

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