## **PPL3PC24** **(J8L0 04)**

## Prepare, Cook and Finish Complex Cold Desserts

### 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 |  |

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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.

|  |  |
| --- | --- |
| 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, processing and finishing complex cold desserts, for example:

* cheesecake
* mousses
* meringues
* sorbets

The standard covers a range of preparation, processing, cooking and finishing techniques associated with complex cold desserts.

#### 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)

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 dessert.
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 / process and finish the dish.
4. Use tools, knives and equipment correctly when preparing, cooking / processing and finishing the dish.
5. Prepare and process / cook the ingredients to meet requirements.
6. Check the dessert has the correct colour, texture and finish.
7. Finish and present the dessert to meet requirements.
8. Make sure the dessert is at the correct temperature for holding and serving.
9. Store any dessert 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)

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

1. Desserts - **four** **from:**

1.1 egg based set desserts

1.2 mousses / cold soufflés

1.3 meringue based

1.4 cheesecake

1.5 paste based goods

1.6 fruit / crème bavarois

1.7 ice cream / sorbet based

1. Preparation methods - **five** **from:**

2.1 creaming

2.2 aeration

2.3 combining

2.4 sieving or passing

2.5 puréeing

2.6 folding

2.7 addition of colours / flavours

2.8 straining

1. Cooking methods - **two** **from:**

3.1 poaching

3.2 baking

3.3 boiling

3.4 steaming

1. Processing methods - **three** **from:**

4.1 de-moulding

4.2 freezing

4.3 refrigeration

4.4 chilling

1. Finishing methods - **five from:**

5.1 cooling

5.2 stacking

5.3 glazing

5.4 filling

5.5 portioning

5.6 cutting

5.7 piping

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** | **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** | **3.1** | **3.2** | **3.3** | **3.4** | **4.1** | **4.2** | **4.3** | **4.4** | **5.1** | **5.2** | **5.3** | **5.4** | **5.5** | **5.6** | **5.7** |
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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** |
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| 1. Different types of complex cold desserts 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 dish ingredients.
 |  |  |
| 1. What you should do if there are problems with the ingredients.
 |  |  |
| 1. How to control portions and minimise waste.
 |  |  |
| 1. The appropriate preparation methods for the different complex cold desserts.
 |  |  |
| 1. The effects of various temperatures and humidity on ingredients used.
 |  |  |
| 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 dish requirements.
 |  |  |
| 1. Why it is important to use the correct tools, knives, equipment and techniques when preparing, cooking and finishing complex cold desserts.
 |  |  |
| 1. Common problems that may occur when preparing complex cold desserts and how to minimise and correct them.
 |  |  |
| 1. Which preparation, cooking and finishing methods relate to each type of complex cold dessert.
 |  |  |
| 1. What the quality points are relating to the finished product.
 |  |  |
| 1. The types of problems that may occur when cooking, preparing and finishing complex cold desserts and how to deal with these correctly.
 |  |  |
| 1. Current trends in relation to complex cold desserts.
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| 1. Healthy eating options when preparing and cooking complex cold desserts.
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#### Supplementary evidence

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