## **PPL3PC25** **(J8L1 04)**

## Produce Sauces, Fillings and Coatings for Complex 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.

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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 sauces, filling and coating for complex desserts, for example:

* syrups
* butter cream
* sugar glazes
* chocolate glazes

#### 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.

PCs 9 may be assessed by alternative methods if observation is not possible.

1. Select the type and quantity of ingredients needed for the sauces, fillings and coatings.
2. Check the ingredients to make sure they meet quality standards.
3. Choose the correct tools and equipment to produce sauces, fillings and coatings.
4. Use tools and equipment correctly when producing sauces, fillings and coatings.
5. Prepare and process the ingredients to meet requirements.
6. Check the sauces, fillings and coatings have the correct colour, texture and finish.
7. Finish and present the sauces, fillings and coatings to meet requirements.
8. Make sure the sauces, fillings and coatings are at the correct temperature for holding and serving.
9. Store any sauces, fillings and coatings 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. Sauces, fillings, and coatings - **eight from:**

1.1 crème anglaise

1.2 sabayon

1.3 fruit coulis

1.4 ganache

1.5 crème Chantilly

1.6 preserves

1.7 fruit glazes

1.8 crème pâtissière

1.9 syrups

1.10 butter cream

1.11 frangipane

1.12 jams

1.13 sugar glazes

1.14 chocolate glazes

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

2.1 mixing

2.2 whisking

2.3 boiling

2.4 separating

2.5 creaming

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

3.1 reducing

3.2 liquidising

3.3 blending

3.4 addition of colouring

3.5 emulsifying

3.6 addition of flavouring

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)

| **Evidence reference** | **Evidence description** | **Date** | **2.1** | **2.2** | **2.3** | **2.4** | **2.5** | **3.1** | **3.2** | **3.3** | **3.4** | **3.5** | **3.6** |
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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. What the quality points are relating to finished sauces, fillings and coatings. |  |  |
| 1. What the correct tools and equipment are and the reasons for using them when producing sauces, fillings and coatings for complex desserts. |  |  |
| 1. The required consistency of finished sauces, fillings and coatings. |  |  |
| 1. How to adjust flavours and minimise common faults. |  |  |
| 1. The effects of various temperatures and humidity on the ingredients used. |  |  |
| 1. What the uses are for various sauces, fillings and coatings. |  |  |
| 1. The types of problems that may occur with sauces, fillings and coatings and how to deal with these correctly. |  |  |
| 1. Healthy eating options when producing sauces, fillings and coatings. |  |  |

#### Supplementary evidence

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