## PPL3PC26 **(J8L2 04)**

## Maintain Sustainable Practise in Commercial Kitchens

### 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 sustainable practise in commercial kitchens; how to minimise waste; the implications and advantages for commercial kitchens as well as the environmental benefits.

#### 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 should assess PCs 1-9 using a variety of methods.

1. Make sure staff work effectively according to standard operating procedures.
2. Assess own performance to identify possible improvements in use of resources and minimising waste.
3. Assess team members' performance to identify possible improvements in use of resources and minimising waste.
4. Carry out inspections or audits to assess resource use and wastage.
5. Report accurately any opportunities to improve the use of resources and minimise waste.
6. Report promptly and accurately variations in resource usage and any actions you have taken in response.
7. Implement actions to improve sustainable working practises.
8. Make sure staff work efficiently in line with menu specifications to avoid and minimise waste.
9. Lead by example and brief staff to work towards more sustainable working practises.

#### 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)

**All** scope / range must be covered. There must be performance evidence, gathered from the candidate’s work in a commercial kitchen.

The evidence must confirm that the candidate has adopted sustainable practice in the use of a minimum of **six** of the following:

1. Resources

1.1 gas

1.2 electricity

1.3 water

1.4 oil

1.5 transport

1.6 food

1.7 disposables

1.8 sundries e.g. tinfoil, cling film

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

| **Evidence reference** | **Evidence description** | **Date** | **1.1** | **1.2** | **1.3** | **1.4** | **1.5** | **1.6** | **1.7** | **1.8** |
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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 sustainability means in relation to commercial kitchens.
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| 1. The benefits of having sustainable practise in commercial kitchens.
 |  |  |
| 1. How commercial kitchens could improve sustainability.
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| 1. The characteristics of sustainably sourced food.
 |  |  |
| 1. The advantages and disadvantages of using sustainably sourced food.
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| 1. The sources of waste in commercial kitchens.
 |  |  |
| 1. The stages of the waste hierarchy and how the waste hierarchy can be practically applied within a commercial kitchen.
 |  |  |
| 1. How staff can be encouraged to minimise waste.
 |  |  |
| 1. The financial benefits of waste prevention and the consequences to commercial kitchens and businesses with poor waste management.
 |  |  |
| 1. How to carry out a waste management audit in commercial kitchens.
 |  |  |
| 1. The advantages of reducing waste within commercial kitchens.
 |  |  |
| 1. The benefits to kitchens of reducing the consumption of resources.
 |  |  |
| 1. How commercial kitchens could benefit by efficient resource consumption.
 |  |  |
| 1. How to encourage staff to work towards more sustainable practises.
 |  |  |
| 1. How the selection of differently sourced food used in commercial kitchens will impact on food miles.
 |  |  |
| 1. The impacts of using different types of transport to source resources for commercial kitchens.
 |  |  |
| 1. The benefits to the commercial kitchen of implementing responsible transport initiatives.
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#### Supplementary evidence

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