## PPL3PC6 **(J8L7 04)**

## Prepare Meat for Complex Dishes

### 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 preparing meat for complex dishes. The standard covers a range of preparation methods and types of meat.

#### 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 1-5 by directly observing the candidate’s work.

PC 6 may be assessed by alternative methods if observation is not possible.

1. Select the type and quantity of meat required for preparation.
2. Check the meat meets quality and other requirements.
3. Choose the correct tools, knives and equipment required to prepare the meat.
4. Use the tools, knives and equipment correctly when preparing the meat.
5. Prepare the meat to maintain quality and meet the requirements of the dish.
6. Store any prepared meat 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** |
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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. Meat — **two** **from**:
   1. beef
   2. lamb
   3. pork
   4. veal
2. Preparation methods — **six** **from**
   1. boning
   2. trimming
   3. rolling
   4. tenderising
   5. chining
   6. tying
   7. larding / barding
   8. portioning by weight
   9. portioning for dish
   10. slicing
   11. mincing
   12. seasoning / marinating

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** | **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** |
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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. The main characteristics of different types of meat. |  |  |
| 2. What quality points to look for in fresh meat. |  |  |
| 3. What you should do if there are problems with the meat or other ingredients. |  |  |
| 4. The nutritional values of each type of meat. |  |  |
| 5. How to select the correct type, quality and quantity of meat to meet dish requirements. |  |  |
| 6. Suitable cuts for each type of meat. |  |  |
| 7. The approximate yields of prepared meat and how to make use of by- products. |  |  |
| 8. How to control portions to minimise waste. |  |  |
| 9. Preparation methods for different complex meat dishes. |  |  |
| 10. The current trends in relation to preparing complex meat dishes |  |  |
| 11. What the correct techniques, tools, knives and equipment are and the reasons for using them when carrying out the required preparation methods. |  |  |
| 12. How to store prepared meat. |  |  |
| 13. Healthy eating options when preparing meat for complex dishes. |  |  |

#### Supplementary evidence

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