

# Evidence requirements for competence-based units in:

GV6X 45: Diploma in Professional Cookery at  
SCQF level 5

GV6Y 46: Diploma in Professional Cookery at  
SCQF level 6

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## Introduction

The purpose of this document is to inform centre staff involved in the assessment of the [Diploma in Professional Cookery at SCQF level 5](https://www.sqa.org.uk/sqa/files_ccc/customer-facing-structure-SDS-pc-L5-gv6x45.docx) and the [Diploma in Professional Cookery at SCQF level 6](https://www.sqa.org.uk/sqa/files_ccc/customer-facing-structure-SDS-pc-L6-gv6y46.docx) of the evidence requirements for the performance criteria in each of the units that contribute to these qualifications. It covers the performance criteria, minimum observation requirements, and scope / range (where appropriate) for each unit.

This document should be used in conjunction with the individual specifications for the units being undertaken. Unit specifications can be downloaded from the SQA website via the [unit search facility](https://www.sqa.org.uk/unitsearch).

Methods of assessment

The primary source of evidence for the Diplomas in Professional Cookery is observation, other assessment methods may be used to supplement this activity. The [Specific Assessment Strategy for Hospitality and Professional Cookey](https://www.sqa.org.uk/sqa/files_ccc/20240626%20AS%20Dip%20Hospitality&Professional%20Cookery.docx) includes examples of assessment methods that have been identified as particularly suitable for these qualifications.

Holistic assessment

Holistic assessment of competence based units is where the candidate and the assessor review the candidate’s normal day to day workplace activities to see where there may be opportunities to provide evidence of competence for several units. Evidence should be mapped to the performance criteria, scope / range (where applicable), and knowledge and understanding statements for the units being assessed.

Sufficiency of evidence

There must be sufficient evidence to ensure that the candidate can achieve the standard over a period of time in the workplace or a realistic working environment (RWE)\*.

\*Realistic Working Environment (RWE) Criteria

A realistic working environment (RWE) should reflect current and real work settings. The criteria that must be met by organisations operating an RWE is set out in Annex A of the [Specific Assessment Strategy for Hospitality and Professional Cookey](https://www.sqa.org.uk/sqa/files_ccc/20240626%20AS%20Dip%20Hospitality&Professional%20Cookery.docx).

Performance criteria (PC) (What you must be able to do)

The majority of assessment of the units that contribute to the Diplomas in Professional Cookery will be based on performance evidence, that is, direct assessor observation, outputs of work and witness testimony within the workplace or an RWE.

Scope / Range (What you must cover)

Most units in the Diplomas in Professional Cookery contain the scope / range that should be covered and how it should be assessed, where appropriate.

Minimum observation requirements

The minimum assessor observation requirements for each unit within the Diplomas in Professional Cookery at SCQF levels 5 and 6 is provided in the following pages.

Assessor observations should be recorded and detail what was observed, what unit(s), performance criteria, scope / range, and any knowledge statements that the observation covers.

Where no minimum observation requirements are stipulated, alternative assessment methods may be used.

Candidate Recording Forms

Information relating to the performance criteria, minimum observation requirements, scope / range (where applicable), for individual units is also included in [candidate recording forms](https://www.sqa.org.uk/sqa/112177.html). In addition, candidate recording forms contain the knowledge statements for each unit. These forms can be used to record when a candidate has met the requirements of a specific unit, and added to their portfolio of evidence for the overall qualification.

### J8HE 04 (PPL1FBS1) Prepare and Clear Areas for Food and Beverage Service

#### What you must be able to DO

The assessor **must** assess PCs 1–14 by directly observing the candidate’s work.

#### What you must COVER

1. Service style — **one from:**

1.1 table service

1.2 tray service

1.3 counter / takeaway service

1.4 trolley service

1.5 buffet / carvery service

1. Work area — **one from:**

2.1 serving area

2.2 customer area

1. Service equipment — **two from:**

3.1 hot or cold beverage service equipment

3.2 refrigerated units

3.3 heated units

3.4 service or display units

1. Service items (disposable / reusable) — **three from:**

4.1 trays

4.2 food containers or crockery

4.3 cutlery

4.4 table coverings

4.5 napkins

4.6 menus or promotional items

4.7 drinks containers

4.8 service utensils

4.9 decorative items

1. Condiment / accompaniment — **one from:**

5.1 seasonings

5.2 sugars or sweeteners

5.3 prepared sauces or dressings

5.4 prepared bread items

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8J7 04 (PPL1PC12) Cook and Finish Simple Bread and Dough Products

#### What you must be able to DO

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.

#### 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. Bread and dough products — **one from:**

1.1 freshly made dough

1.2 ready-made par-cooked dough

1. Preparation, cooking and finishing methods — **two** **from:**

2.1 baking

2.2 glazing

2.3 dusting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8K9 04 (PPL1PC13) Package Food for Delivery

#### What you must be able to DO

The assessor **must** assess **all** PCs (that is, 1–5) by directly observing the candidate’s work.

#### 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. Food — **two** **from:**

1.1 hot food

1.2 cold food

1.3 ambient

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8K7 04 (PPL1PRD3) Maintain an Efficient use of Resources in the Kitchen

#### What you must be able to DO

The assessor **must** assess PC 2 by directly observing the candidate’s work.

PCS 1, 3 and 4 may be assessed by alternative methods if observation is not possible.

#### 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. Equipment — **three from:**

1.1 cooking

1.2 portable

1.3 storage

1.4 extraction

1.5 holding

1. Resources — **two from:**

2.1 gas

2.2 electricity

2.3 water

2.4 staffing

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8E8 04 (PPL2GEN2) Order Stock

#### What you must be able to DO

The assessor **must** assess PCs 1–6 by directly observing the candidate’s work.

PC 7 may be assessed by alternative methods if observation is not possible.

#### 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. Stock requirements — **two from:**

1.1 product type

1.2 product brand

1.3 amount

1. Required information — **all four:**

2.1 quantity

2.2 product type

2.3 date for required delivery

2.4 contact details

1. Method of ordering — **one from:**

3.1 electronic

3.2 in person

3.2 telephone

1. Problems with — **one from:**

4.1 quantity

4.2 time

4.3 non-delivery

4.4 availability

4.5 type

4.6 quality

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8HY 04 (PPL2GEN4) Maintain Food Safety in a Kitchen Environment

#### What you must be able to DO

The assessor **must** assess PCs 1, 2, 4, 7–13 and 15–19 by directly observing the candidate’s work.

PCs 3, 5, 6 and 14 may be assessed using alternative assessment methods if observation is not possible.

#### What you must COVER

1. Hazards / Sources of contamination — there must be evidence that the candidate’s work practices minimise the risk **any** of the following being introduced into the hospitality environment:

1.1 microbial

1.2 chemical

1.3 physical

1.4 allergenic

1. Vehicles of contamination — the assessor must observe the candidate following food safety requirements correctly to ensure that at least **three** of the following do **not** become vehicles of contamination:

2.1 hands

2.2 cloths and equipment

2.3 hand contact surfaces

2.4 food contact surfaces

2.5 contamination routes

1. Personal hygiene and behaviour — the assessor must observe the candidate complying with at least **four** of the following when working in the hospitality environment:

3.1 wearing protective clothing and headgear

3.2 keeping direct handling of food to a minimum

3.3 following recommended procedures for washing hands, including when to wash their hands (after going to the toilet; when going into food preparation, cooking, and service areas; after touching raw food and waste and before serving food)

3.4 reporting cuts, boils, grazes, and injuries

3.5 treating and covering cuts, boils, skin infections and grazes

3.6 reporting illnesses and infections, particularly stomach illnesses, before entering the production area

3.7 having clean hair, skin, nails, and clothing

3.8 wearing jewellery only in line with organisational procedures

3.9 recording incidents

3.10 avoiding unsafe behaviour including touching face, nose, or mouth; chewing gum; eating; smoking — when working with food

1. Surfaces and equipment — the assessor must observe the candidate complying with food safety requirements correctly for at least **two** of the following:

4.1 surfaces and utensils used for preparing, cooking, and holding food

4.2 surfaces and utensils used for displaying and serving food

4.3 appropriate cleaning equipment

1. Storage areas — the assessor must observe the candidate complying with food safety requirements correctly when working in at least **two** of the following areas:

5.1 ambient temperature areas

5.2 refrigerator

5.3 freezer

1. Operations — the assessor must observe the candidate complying with food safety requirements when carrying out at least **four** of the following operations:

6.1 defrosting food

6.2 preparing food, including washing and peeling

6.3 cooking food

6.4 reheating food

6.5 holding food before serving

6.6 cooling cooked food not for immediate consumption

6.7 freezing cooked food not for immediate consumption

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8HL 04 (PPL2GEN6) Minimise the Risk of Allergens to Customers

#### What you must be able to DO

The assessor **must** assess **all** PCs (that is, 1–12) by directly observing the candidate’s work.

#### 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. Food Allergens — **three** **from:**

1.1 cereals containing gluten

1.2 peanuts

1.3 nuts

1.4 milk

1.5 soya

1.6 mustard

1.7 lupin

1.8 eggs

1.9 fish

1.10 crustaceans

1.11 molluscs

1.12 sesame seeds

1.13 celery

1.14 sulphur dioxide

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8HK 04 (PPL2GEN14) Complete Kitchen Records

#### What you must be able to DO

The assessor **must** assess **all** PCs (that is: 1–4) by directly observing the candidate’s work.

#### 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. Relevant records — **two from:**

1.1 temperature charts

1.2 food safety information

1.3 accident report forms

1.4 equipment fault reports

1.5 stock usage reports

1.6 delivery notes

1.7 cleaning rotas

1.8 any other relevant records

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8KA 04 (PPL2GEN15) Set Up and Close Kitchen

#### What you must be able to DO

The assessor **must** assess PCs 1–3, 5, 7–10 and 12 by directly observing the candidate’s work.

PCs 4, 6 and 11 may be assessed by alternative methods if observation is not possible.

#### What you must COVER

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

1. Tools — **both**:

1.1 knives

1.2 utensils

1. Kitchen equipment — **three** **from:**

2.1 oven / combination oven

2.2 grill

2.3 hob

2.4 fryer

2.5 microwave

2.6 steamer

1. Food storage equipment— **two from:**

3.1 dry store or larder

3.2 fridge

3.3 freezer

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8J0 04 (PPL2PC1) Prepare Vegetables for Basic Dishes

#### What you must be able to DO

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.

#### 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. Vegetables — **seven from:**

1.1 roots

1.2 tubers

1.3 bulbs

1.4 flower heads

1.5 fungi

1.6 seeds and pods

1.7 leaves

1.8 stems

1.9 vegetable fruits

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

2.1 washing

2.2 peeling

2.3 re-washing

2.4 chopping

2.5 slicing

2.6 trimming

2.7 turning

2.8 grating

1. Additional preparation methods — traditional French cuts — **two** **from:**

3.1 Julienne

3.2 Brunoise

3.3 Macédoine

3.4 Jardinière

3.5 Mirepoix

3.6 Paysanne

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8J8 04 (PPL2PC2) Cook and Finish Basic Vegetable Dishes

#### What you must be able to 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 (that is, either holding **or** serving) but the assessor must observe the other.

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

#### 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. Vegetables — **eight** **from:**

1.1 roots

1.2 tubers

1.3 bulbs

1.4 flower heads

1.5 fungi

1.6 seeds and pods

1.7 leaves

1.8 stems

1.9 vegetable fruits

1. Cooking methods — **six** **from:**

2.1 pickling

2.2 blanching

2.3 boiling

2.4 roasting

2.5 baking

2.6 grilling

2.7 braising

2.8 frying (deep or shallow or stir)

2.9 steaming

2.10 stewing

2.11 refreshing

2.12 combining cooking methods

1. Finishing methods — **two from:**

3.1 garnishing

3.2 saucing

3.3 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8J1 04 (PPL2PC3) Prepare Fish for Basic Dishes

#### What you must be able to DO

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.

#### 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. Fish — **two from:**

1.1 white fish — round

1.2 white fish — flat

1.3 oily fish

1. Preparation methods — **one from:**

2.1 filleting:

* removing pin bones
* removing rib bones
* removing spine

2.2 cutting\*

2.3 trimming

2.4 skinning

2.5 coating

2.6 marinating

2.7 stuffing / filling

**\*2.2 cutting to include three fish cuts from:**

– darne

– goujon

– supreme

– tronçon

– délice

– paupiette

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8J9 04 (PPL2PC4) Cook and Finish Basic Fish Dishes

#### What you must be able to 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 (that is, either holding **or** serving) but the assessor must observe the other.

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

#### 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. Fish — **two from:**

1.1 white fish — round

1.2 white fish — flat

1.3 oily fish

1. Cooking methods — **three from:**

2.1 frying (deep / shallow)

2.2 grilling

2.3 poaching

2.4 baking

2.5 steaming

2.6 stewing

1. Finishing methods — **two from:**

3.1 garnishing

3.2 saucing

3.3 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8J2 04 (PPL2PC5) Prepare Shellfish for Basic Dishes

#### What you must be able to DO

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.

#### 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. Shellfish — **two from:**

1.1 crustaceans

1.2 molluscs

1. Preparation methods — **three** **from:**

2.1 cleaning

2.2 shelling

2.3 washing

2.4 coating

2.5 cutting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8JD 04 (PPL2PC6) Cook and Finish Basic Shellfish Dishes

#### What you must be able to 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 (that is, either holding **or** serving) but the assessor must observe the other.

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

#### 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. Shellfish — **two from:**

1.1 crustaceans

1.2 molluscs

1. Cooking methods — **two from:**

2.1 boiling

2.2 frying (deep / shallow)

2.3 grilling

2.4 steaming

2.5 poaching

1. Finishing methods — **two from:**

3.1 garnishing

3.2 saucing

3.3 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8J3 04 (PPL2PC7) Prepare Meat for Basic Dishes

#### What you must be able to DO

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.

#### 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. Types of meat — **two** **from:**

1.1 beef

1.2 lamb

1.3 pork

1. Preparation methods — **both:**

2.1 dicing and slicing

**Plus one further preparation method from:**

2.2 boning

2.3 seasoning or marinating

2.4 trimming

2.5 tying

2.6 tenderising

2.7 portioning

2.8 marinating or adding dry rubs

2.9 stuffing or filling

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8JE 04 (PPL2PC8) Cook and Finish Basic Meat Dishes

#### What you must be able to 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 (that is, either holding **or** serving) but the assessor must observe the other.

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

#### 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. Cooking methods — **five** **from:**

1.1 grilling (both over and under heat)

1.2 griddling

1.3 frying (shallow / stir)

1.4 braising

1.5 stewing

1.6 roasting

1.7 steaming

1.8 boiling

1.9 resting

1.10 portioning

1.11 combining cooking methods

1. Types of meat — **two from:**

2.1 beef

2.2 lamb

2.3 pork

1. Finishing methods — **two from:**

3.1 garnishing

3.2 saucing

3.3 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8J4 04 (PPL2PC9) Prepare Poultry for Basic Dishes

#### What you must be able to DO

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.

#### 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. Poultry — **both:**

1.1 whole birds

1.2 poultry portions

1. Preparation methods **two from:**

2.1 portioning

2.2 dicing

2.3 cutting for sautéing

**Plus two** **further preparation methods from:**

2.4 cleaning

2.5 checking and preparing cavity

2.6 seasoning or marinating

2.7 trimming

2.8 stuffing / filling

2.9 coating

2.10 tying and trussing

2.11 brining

2.12 batting out

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8JF 04 (PPL2PC10) Cook and Finish Basic Poultry Dishes

#### What you must be able to 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 (that is, either holding **or** serving) but the assessor must observe the other.

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

#### 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. Poultry — **both:**

1.1 whole birds

1.2 poultry portions

1. Cooking methods — **five** **from:**

2.1 grilling

2.1 griddling

2.3 roasting

2.4 poaching

2.5 frying (deep / shallow / sauté / stir)

2.6 steaming

2.7 braising

2.8 confit

2.9 combining cooking methods

1. Finishing methods — **two from:**

3.1 garnishing

3.2 saucing

3.3 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8J5 04 (PPL2PC11) Prepare Game for Basic Dishes

#### What you must be able to DO

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.

#### 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. Game — **both:**

1.1 furred

1.2 feathered

1. Preparation methods — **three from:**

2.1 checking and preparing the cavity

2.2 checking for and removing shot

2.3 seasoning / marinating

2.4 trimming

2.5 cutting (portioning / dicing / trimming)

2.6 stuffing / filling

2.7 tying

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8JG 04 (PPL2PC12) Cook and Finish Basic Game Dishes

#### What you must be able to 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 (that is, either holding **or** serving) but the assessor must observe the other.

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

#### 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. Game — **both:**

1.1 furred

1.2 feathered

1. Cooking methods — **four** **from:**

2.1 sealing

2.2 grilling

2.3 griddling

2.4 sautéing

2.5 roasting

2.6 frying (shallow / deep)

2.7 braising

2.8 stewing

2.9 combining cooking methods

1. Finishing methods — **two from:**

3.1 garnishing

3.2 saucing

3.3 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8J6 04 (PPL2PC13) Prepare Offal for Basic Dishes

#### What you must be able to DO

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.

#### 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. Offal — **two from:**

1.1 liver

1.2 kidney

1.3 sweetbread

1.4 cheek

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

2.1 cutting / slicing

2.2 marinating / seasoning

2.3 coating with flour

2.4 skinning

2.5 trimming and de-veining

2.6 blending / mincing

2.7 brining

2.8 pressing

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8JH 04 (PPL2PC14) Cook and Finish Basic Offal Dishes

#### What you must be able to 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 (that is, either holding **or** serving) but the assessor must observe the other.

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

#### 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. Offal — **two from:**

1.1 liver

1.2 kidney

1.3 sweetbread

1.4 cheek

1. Cooking methods — **five** **from:**

2.1 grilling

2.2 griddling

2.3 shallow frying

2.4 boiling

2.5 braising

2.6 poaching

2.7 combining cooking methods

2.8 baking

2.9 steaming

2.10 bain-marie

2.11 sautéing

1. Finishing methods — **two from:**

3.1 garnishing

3.2 saucing

3.3 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8K4 04 (PPL2PC15) Make Basic Stocks

#### What you must be able to DO

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.

#### 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. Stock — **three from:**

1.1 brown stock

1.2 fish stock

1.3 vegetable stock

1.4 white stock

1. Preparation and cooking methods — **five from:**

2.1 weighing / measuring

2.2 browning / roasting

2.3 simmering

2.4 boiling

2.5 reducing

2.6 skimming

2.7 straining

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8K0 04 (PPL2PC16) Prepare, Cook and Finish Basic Sauces and Dressings

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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:

**Six from across the following preparation, cooking and finishing methods used when making the range of basic sauces and dressings:**

1. Preparation methods:

1.1 weighing / measuring

1.2 chopping

1.3 whisking

1. Cooking methods:

2.1 simmering

2.2 boiling

2.3 making a roux

1. Products:

3.1 hot sauces

3.2 cold sauces

3.3 dressings

1. Finishing methods:

4.1 passing / straining / blending

4.2 skimming

4.3 adding cream

4.4 adding thickening agents

4.5 puréeing

4.6 reducing

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8K1 04 (PPL2PC17) Prepare, Cook and Finish Basic Soups

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Soups — **all three:**

1.1 puréed soup

1.2 broth or potage

1.3 velouté

**Seven from across the following preparation, cooking and finishing methods:**

1. Preparation methods:

2.1 weighing / measuring

2.2 chopping

1. Cooking methods:

3.1 sweating vegetable ingredients

3.2 simmering

3.3 boiling

3.4 making a roux

3.5 passing / straining

3.6 blending / liquidising

3.7 skimming

1. Finishing methods:

4.1 adding cream

4.2 garnishing

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8JJ 04 (PPL2PC18) Prepare, Cook and Finish Basic Rice Dishes

#### What you must be able to DO

The assessor **must** assess PCs 1–6, 8 and 9 by directly observing the candidate’s work.

For PC 10, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PCs 7 and 11 may be assessed by alternative methods if observation is not possible.

#### 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. Rice — **three from:**

1.1 long

1.2 short

1.3 round

1.4 brown

**Five from across the following preparation and cooking methods:**

1. Preparation methods:

2.1 soaking

2.2 washing

1. Cooking methods:

3.1 boiling

3.2 frying

3.3 braising

3.4 steaming

3.5 stewing

3.6 baking

3.7 microwaving

1. Finishing methods — **both:**

4.1 garnishing

4.2 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8JK 04 (PPL2PC19) Prepare, Cook and Finish Basic Pasta Dishes

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Pasta — **three** **from:**

1.1 stuffed

1.2 shaped

1.3 lasagne

1.4 dried

1.5 fresh

**Four from across the following preparation and cooking methods:**

1. Preparation methods:

2.1 blanching

2.2 straining

2.3 mixing

1. Cooking methods:

3.1 boiling

3.2 baking

3.3 combining cooking methods

1. Finishing methods — **two from:**

4.1 garnishing

4.2 saucing

4.3 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8JM 04 (PPL2PC20) Prepare, Cook and Finish Basic Pulse Dishes

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Pulses — **two from:**

1.1 beans

1.2 peas

1.3 lentils

**Four** **from across the following preparation and cooking methods:**

1. Preparation methods:

2.1 soaking and washing

2.2 peeling / shelling

1. Cooking methods:

3.1 boiling

3.2 braising

3.3 steaming

3.4 puréeing

3.5 deep frying

3.6 stewing

3.7 baking

3.8 combining cooking methods

1. Finishing methods — **two from:**

4.1 garnishing

4.2 saucing

4.3 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8JN 04 (PPL2PC21) Prepare, Cook and Finish Basic Plant Based Dishes

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Plant based ingredients — **three from:**

1.1 soya

1.2 Quorn

1.3 Seitan

1.4 firm tofu

1.5 soft tofu

1.6 aquafaba

1.7 vegetables / pulses

**Six from across the following preparation and cooking methods:**

1. Preparation methods:

2.1 soaking

2.2 washing

1. Cooking methods:

3.1 boiling

3.2 braising

3.3 steaming

3.4 deep frying

3.5 stewing

3.6 straining

3.7 roasting

3.8 baking

3.9 frying

3.10 sautéing

1. Finishing methods — **two from:**

4.1 garnishing

4.2 saucing

4.3 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8JP 04 (PPL2PC22) Prepare, Cook and Finish Basic Egg Dishes

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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:

**Six from across the following preparation and cooking methods:**

1. Preparation methods:

1.1 whisking

1.2 mixing

1.3 folding

1. Cooking methods:

2.1 frying

2.2 griddling

2.3 poaching

2.4 baking

2.5 scrambling

2.6 bain-marie

1. Finishing methods — **two from:**

3.1 garnishing

3.2 saucing

3.3 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8JR 04 (PPL2PC23) Prepare, Cook and Finish Basic Bread and Dough Products

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Bread and dough products — **two from:**

1.1 enriched dough

1.2 soda bread dough

1.3 bread dough

1.4 naan dough / pitta dough / pizza dough

1.5 gluten-free products

**Seven** **from across the following preparation and cooking methods:**

1. Preparation methods:

2.1 weighing / measuring

2.2 sieving

2.3 mixing / kneading

2.4 proving

2.5 knocking back

2.6 shaping

1. Cooking methods:

3.1 baking

3.2 frying

1. Finishing methods — **one** **from:**

4.1 glazing

4.2 icing

4.3 filling

4.4 decorating

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8JT 04 (PPL2PC24) Prepare, Cook and Finish Basic Pastry Products

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Pastry — **three from:**

1.1 short

1.2 sweet

1.3 suet

1.4 Choux

1.5 convenience

1. Preparation methods — **six from:**

2.1 weighing or measuring

2.2 sifting

2.3 rubbing in

2.4 creaming

2.5 resting

2.6 piping

2.7 rolling

2.8 cutting or shaping or trimming

2.9 lining

1. Cooking methods — **one from:**

3.1 baking

3.2 steaming

3.3 deep frying

3.4 combining cooking methods

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8JV 04 (PPL2PC25) Prepare, Cook and Finish Basic Cakes, Sponges, Biscuits and Scones

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Preparation methods — **twelve** **from:**

1.1 using ready mix

1.2 weighing / measuring

1.3 creaming / beating

1.4 whisking

1.5 folding

1.6 rubbing in

1.7 greasing

1.8 glazing

1.9 portioning

1.10 piping

1.11 shaping

1.12 filling

1.13 rolling

1.14 lining

1.15 trimming / icing

1.16 spreading / smoothing

1.17 kneading

1.18 mixing

1. The **cooking method** of baking.
2. Products — **all four:**

3.1 cakes

3.2 sponges

3.3 biscuits

3.4 scones

1. Finishing methods — **two** **from:**

4.1 dusting, dredging or sprinkling

4.2 icing

4.3 presenting

4.4 adding accompaniments

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8JW 04 (PPL2PC26) Prepare, Cook and Finish Basic Grain Dishes

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Grains — **four from:**

1.1 barley (pearl / pot)

1.2 buckwheat

1.3 corn or maize (polenta)

1.4 oats

1.5 millet

1.6 wheat (bulgar / semolina / cous cous)

1.7 quinoa

1. Preparation and cooking methods **three** **from:**

2.1 soaking

2.2 boiling

2.3 leaving covered

2.4 baking

1. Finishing methods — **two** **from:**

3.1 garnishing

3.2 adding accompaniments

3.3 presenting

3.4 combining with other ingredients

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8JX 04 (PPL2PC27) Prepare, Cook and Finish Basic Cold and Hot Desserts

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Dessert — **three from:**

1.1 ice cream

1.2 mousse

1.3 egg based

1.4 batter based

1.5 sponge based

1.6 fruit based

1.7 pastry based

1.8 set desserts

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

2.1 slicing

2.2 creaming

2.3 folding

2.4 moulding

2.5 mixing

2.6 aeration

2.7 addition of flavours / colours

2.8 puréeing

2.9 combining

2.10 portioning

2.11 chilling

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

3.1 boiling / poaching / bain-marie

3.2 stewing

3.3 baking

3.4 combination cooking

3.5 steaming

3.6 frying

1. Finishing methods — **one from:**

4.1 filling

4.2 glazing

4.3 piping

4.4 garnishing

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8JY 04 (PPL2PC28) Prepare and Present Food for Cold Presentation

#### What you must be able to DO

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.

#### 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. Food products — **six from:**

1.1 bread products

1.2 salads

1.3 pre-prepared pies

1.4 cooked red or white meat

1.5 fish

1.6 pre-prepared terrines

1.7 pre-prepared pâtés

1.8 cured meats

1.9 shellfish

1.10 vinaigrette

1.11 cold sauces and dressings

1. Garnish ingredients — **two from:**

2.1 fruit

2.2 vegetables

2.3 herbs

1. Preparation methods — **three** **from:**

3.1 slicing

3.2 dressing

3.3 garnishing

3.4 portioning

3.5 whisking

3.6 combining ingredients

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8K2 04 (PPL2PC29) Prepare, Cook and Finish Dim Sum

#### What you must be able to DO

The assessor **must** assess PCs 1–9 by directly observing the candidate’s work.

For PC 10, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 11 may be assessed by alternative methods if observation is not possible.

#### 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. Ingredients — **two** **from:**

1.1 raw fish and shellfish

1.2 raw meat and poultry

1.3 vegetables and vegetable products

1.4 seasonings and sauces

1.5 dried ingredients

1. Dough and wrappers — **two** **from:**

2.1 dough

2.2 won ton wrappers

2.3 pastry bases casing

2.4 cheung fun

1. Dim sum — **two** **from:**

3.1 encased in dough

3.2 encased in won ton wrappers

3.3 cheung fun based

3.4 pastry based

1. Preparation methods — **three** **from:**

4.1 weighing / measuring

4.2 chopping

4.3 mixing

4.4 kneading

4.5 shaping

4.6 combining with fats

4.7 sealing

4.8 portioning

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

5.1 steaming

5.2 boiling

5.3 frying

5.4 baking

5.5 combining cooking methods

1. Finishing method — **one from:**

6.1 portioning

6.2 garnishing

6.3 adding accompaniments

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8K3 04 (PPL2PC30) Prepare, Cook and Finish Noodle Dishes

#### What you must be able to DO

The assessor **must** assess PCs 1–5 by directly observing the candidate’s work.

For PC 6, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 7 may be assessed by alternative methods if observation is not possible.

#### 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. Noodles — **both**:

1.1 fresh noodles

1.2 dried noodles

**Four from across the following preparation and cooking methods:**

1. Preparation methods:

2.1 soaking

2.2 blanching

2.3 straining

2.4 mixing

1. Cooking methods:

3.1 boiling

3.2 steaming

3.3 deep frying

3.4 wok frying

3.5 combining cooking methods

1. Finishing methods — **both:**

4.1 garnishing

4.2 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8K5 04 (PPL2PRD5) Cook-Chilled Food

#### What you must be able to DO

The assessor **must** assess PCs 1–3 and 5–13 by directly observing the candidate’s work.

PCs 4 and 14 may be assessed by alternative methods if observation is not possible.

#### 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. Food — **four from:**

1.1 meat dishes

1.2 poultry dishes

1.3 joints / whole birds

1.4 vegetables or fruits

1.5 vegetable dishes

1.6 fish dishes

1.7 sauces or soups

1.8 egg dishes

1.9 pasta dishes

1.10 desserts

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

In addition there should be performance evidence to demonstrate that the candidate can deal with the following (alternative methods of assessment may be used if observation is not possible):

1. Problems with:

2.1 equipment

2.2 food

2.3 packaging

### J8K6 04 (PPL2PRD6) Cook-Freeze Food

#### What you must be able to DO

The assessor **must** assess PCs 1–3 and 5–13 by directly observing the candidate’s work.

PCs 4 and 14 may be assessed by alternative methods if observation is not possible.

#### 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. Food — **four** **from:**

1.1 meat dishes

1.2 poultry dishes

1.3 joints / whole birds

1.4 vegetables or fruits

1.5 vegetable dishes

1.6 fish dishes

1.7 sauces or soups

1.8 egg dishes

1.9 desserts

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

In addition there should be performance evidence to demonstrate that the candidate can deal with the following(alternative methods of assessment may be used if observation is not possible):

1. Problems with:

2.1 equipment

2.2 food

2.3 packaging

### J8K8 04 (PPL2PRD17) Modify Dishes to Meet the Specific Nutritional Needs of Individuals

#### What you must be able to DO

The assessor **must** assess PCs 1–7 and 9 by directly observing the candidate’s work.

PCs 8 and 10 may be assessed by alternative methods if observation is not possible.

#### 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. Food and drink — **five from:**

1.1 cereals / pulses

1.2 fruit

1.3 egg

1.4 meat

1.5 soups / stocks / sauces

1.6 cheese

1.7 pasta

1.8 fish

1.9 vegetables

1.10 liquids / drinks

1. Modify / fortify — **two from:**

2.1 volume

2.2 consistency / texture

2.3 nutritional balance / content

1. Dietary requirements — **two** **from:**

3.1 calorific value

3.2 nutritional content

3.3 specific ingredients or allergens

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8KD 04 (PPL3PC1) Cook and Finish Complex Vegetarian Dishes

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Vegetables — **eight** **from:**

1.1 roots

1.2 bulbs

1.3 flower heads

1.4 fungi

1.5 seeds and pods

1.6 tubers

1.7 leaves

1.8 stems

1.9 vegetable fruits

1. Cooking methods — **eight** **from:**

2.1 blanching

2.2 boiling

2.3 roasting

2.4 baking

2.5 grilling

2.6 braising

2.7 frying (shallow / deep / stir)

2.8 steaming

2.9 stewing

2.10 confit

2.11 sous vide

2.12 smoking

2.13 pickling

2.14 combining cooking methods

1. Other ingredients — **four from:**

3.1 nuts

3.2 meat substitutes

3.3 pulses

3.4 pastry

3.5 rice

3.6 pasta

3.7 grains

1. Finishing methods — **two** **from:**

4.1 garnishing

4.2 saucing / glazing / dressing

4.3 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8KR 04 (PPL3PC2) Prepare Fish for Complex Dishes

#### What you must be able to DO

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.

#### 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. Fish — **three from:**

1.1 white fish — round

1.2 white fish — flat

1.3 oily

1.4 exotic fish

1. Preparation methods — **three from:**

2.1 gutting

2.2 filleting

2.3 cutting\*

2.4 trimming

2.5 skinning

2.6 marinating

2.7 coating

2.8 topping (for example, with herb crust)

2.9 covering (for example, en croûte)

2.10 portioning

**\*2.3 cutting to include four fish cuts from:**

– darne

– goujons

– plait

– paupiette

– supreme

– tronçon

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8L3 04 (PPL3PC3) Cook and Finish Complex Fish Dishes

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Fish — **two from:**

1.1 white fish — round

1.2 white fish — flat

1.3 oily

1.4 exotic fish

1. Cooking methods — **six** **from:**

2.1 frying (deep / shallow)

2.2 grilling

2.3 en papillote

2.4 baking

2.5 steaming

2.6 poaching

2.7 sous vide

2.8 confit

2.9 smoking

2.10 combining cooking methods

1. Finishing methods — **two from:**

3.1 coating with a sauce

3.2 dressing

3.3 garnishing

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8L4 04 (PPL3PC4) Prepare Shellfish for Complex Dishes

#### What you must be able to DO

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.

#### 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. Shellfish / seafood — **five types from across:**

1.1 crustaceans

1.2 molluscs

1.3 cephalopods

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

2.1 cleaning

2.2 shelling

2.3 washing

2.4 marinating

2.5 coating

2.6 blending

2.7 cutting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8L6 04 (PPL3PC5) Cook and Finish Complex Shellfish Dishes

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Shellfish / seafood — **five types from across:**

1.1 crustaceans

1.2 molluscs

1.3 cephalopods

1. Cooking methods — **five from:**

2.1 boiling

2.2 steaming

2.3 sautéing

2.4 grilling

2.5 baking

2.6 frying (deep /shallow)

2.7 stewing

2.8 en papillote

2.9 combining cooking methods

1. Finishing methods — **two from:**

3.1 garnishing

3.2 dressing

3.3 saucing

3.4 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8L7 04 (PPL3PC6) Prepare Meat for Complex Dishes

#### What you must be able to DO

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.

#### 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. Meat — **two** **from:**

1.1 beef

1.2 lamb

1.3 pork

1.4 veal

1. Preparation methods — **six** **from:**

2.1 boning

2.2 trimming

2.3 rolling

2.4 tenderising

2.5 chining

2.6 tying

2.7 larding / barding

2.8 portioning by weight

2.9 portioning for dish

2.10 slicing

2.11 mincing

2.12 seasoning / marinating

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8L8 04 (PPL3PC7) Cook and Finish Complex Meat Dishes

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Meat — **two from:**

1.1 beef

1.2 lamb

1.3 pork

1.4 veal

1. Cooking methods — **four from:**

2.1 grilling (both over and under heat)

2.2 frying (deep / shallow / stir)

2.3 boiling

2.4 braising

2.5 steaming

2.6 stewing

2.7 roasting

2.8 pot roasting

2.9 sous vide

2.10 combining cooking methods

1. Finishing methods — **two** **from:**

3.1 garnishing

3.2 saucing / glazing / dressing

3.3 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8L9 04 (PPL3PC8) Prepare Poultry for Complex Dishes

#### What you must be able to DO

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.

#### 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. Poultry — **three from:**

1.1 duck

1.2 guinea fowl

1.3 goose

1.4 chicken

1.5 turkey

1.6 poussin

1. Preparation methods — **seven** **from:**

2.1 checking and preparing the cavity

2.2 boning

2.3 seasoning

2.4 marinating

2.5 trimming

2.6 cutting

2.7 ballotine

2.8 blending

2.9 sieving

2.10 stuffing / filling

2.11 tying / trussing

2.12 galantine

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8LA 04 (PPL3PC9) Cook and Finish Complex Poultry Dishes

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Poultry — **three from:**

1.1 duck

1.2 guinea fowl

1.3 goose

1.4 chicken

1.5 turkey

1.6 poussin

1. Cooking methods **five** **from:**

2.1 grilling or griddling

2.2 sautéing

2.3 roasting

2.4 poaching

2.5 pot roasting

2.6 frying (deep / shallow / stir)

2.7 baking

2.8 steaming

2.9 en papillote

2.10 spatchcock

2.11 smoking

2.12 confit

2.13 sous vide

2.14 combining cooking methods

1. Finishing methods — **two from:**

3.1 garnishing

3.2 saucing / glazing / dressing

3.3 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8KE 04 (PPL3PC10) Prepare Game for Complex Dishes

#### What you must be able to DO

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.

#### 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. Game — **both**:

1.1 furred

1.2 feathered

1. Preparation methods — **six from:**

2.1 hanging

2.2 skinning

2.3 plucking

2.4 checking for and removing shot

2.5 washing

2.6 seasoning

2.7 marinating

2.8 trimming

2.9 cutting (both portioning and dicing)

2.10 stuffing / filling

2.11 chining

2.12 tunnelling (bones)

2.13 ballotine

2.14 smoking (both hot and cold)

2.15 galantine

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8KF 04 (PPL3PC11) Cook and Finish Complex Game Dishes

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Game — **both**:

1.1 furred

1.2 feathered

1. Cooking methods — **three** **from:**

2.1 sautéing

2.2 roasting

2.3 pot roasting

2.4 braising

2.5 baking

2.6 stewing

2.7 confit

2.8 sous vide

2.9 combining cooking methods

1. Finishing methods — **two from:**

3.1 garnishing

3.2 saucing / glazing / dressing

3.3 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8KG 04 (PPL3PC12) Prepare, Cook and Finish Complex Hot Sauces

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Preparation, cooking and finishing methods — **all twelve:**

1.1 weighing or measuring

1.2 chopping

1.3 simmering

1.4 reducing

1.5 boiling

1.6 make a roux

1.7 passing / straining / blending

1.8 skimming

1.9 whisking

1.10 adding cream

1.11 adding thickening agents

1.12 puréeing

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8KH 04 (PPL3PC13) Prepare, Cook and Finish Complex Soups

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Preparation, cooking and finishing methods — **nine** **from:**

1.1 weighing / measuring

1.2 chopping

1.3 simmering

1.4 clarifying

1.5 boiling

1.6 whisking

1.7 passing or straining

1.8 skimming

1.9 chilling

1.10 liaison

1.11 adding an accompaniment / garnish

1. Soups — **four** **from:**

2.1 consommé

2.2 bisque

2.3 chowder

2.4 velouté

2.5 complex cream soups

2.6 cold soups

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8KJ 04 (PPL3PC14) Prepare, Cook and Finish Fresh Pasta Dishes

#### What you must be able to DO

The assessor **must** assess PCs 1–8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

#### 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. Pasta — **both:**

1.1 filled pasta

1.2 unfilled pasta

1. Preparation and cooking methods: **all nine:**

2.1 weighing / measuring

2.2 sieving

2.3 pulling / kneading

2.4 resting

2.5 rolling

2.6 portioning

2.7 boiling

2.8 baking

2.9 combining cooking methods

1. Finishing methods — **two from:**

3.1 garnishing

3.2 saucing / glazing / dressing

3.3 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8KK 04 (PPL3PC15) Prepare, Cook and Finish Complex Bread and Dough Products

#### What you must be able to 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 (that is, either holding **or** serving) but the assessor must observe the other.

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

#### 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. Bread and dough products: **all three:**

1.1 enriched dough

1.2 laminated dough

1.3 bread dough

1. Preparation and cooking methods — **nine** **from:**

2.1 weighing / measuring

2.2 sieving

2.3 mixing / kneading

2.4 proving

2.5 knocking back

2.6 shaping

2.7 laminating

2.8 folding

2.9 baking

2.10 frying

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8KL 04 (PPL3PC16) Prepare, Cook and Finish Complex Cakes, Sponges, Biscuits and Scones

#### What you must be able to DO

The assessor **must** assess PCs 1–6 by directly observing the candidate’s work.

For PC 7, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (that is, either holding **or** serving) but the assessor must observe the other.

PC 8 may be assessed by alternative methods if observation is not possible.

#### 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. Preparation, cooking, and finishing methods — **fifteen** **from:**

1.1 weighing / measuring

1.2 creaming / beating

1.3 whisking

1.4 folding

1.5 rubbing in

1.6 greasing

1.7 glazing

1.8 portioning

1.9 piping

1.10 shaping

1.11 filling

1.12 rolling

1.13 lining

1.14 trimming / icing

1.15 spreading / smoothing

1.16 kneading

1.17 proving

1.18 dusting / dredging / sprinkling

1.19 mixing

1.20 stacking

1.21 coating

1.22 slicing

1.23 baking

1. Biscuits — **three** **from:**

2.1 tuiles

2.2 sable

2.3 Viennese

2.4 Japonaise

2.5 Dutch

1. Cakes or sponges — making cakes or sponges using **three** methods from:

3.1 sugar batter

3.2 flour batter

3.3 melted method

3.4 fatless sponge

3.5 separated egg

3.6 whole egg foams

3.7 aerated egg white method

3.8 miscellaneous

1. Scones.

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8KM 04 (PPL3PC17) Prepare, Cook and Finish Complex Pastry Products

#### What you must be able to 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 (that is, either holding **or** serving) but the assessor must observe the other.

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

#### 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. Pastry product — **six from:**

1.1 short

1.2 sweet

1.3 suet

1.4 choux

1.5 puff / flaky

1.6 sable

1.7 convenience

1.8 hot water paste

1. Preparation and cooking methods — **twelve** **from:**

2.1 weighing / measuring

2.2 sifting

2.3 rubbing in

2.4 creaming

2.5 kneading

2.6 resting

2.7 aerating

2.8 conditioning / chilling

2.9 piping

2.10 laminating

2.11 rolling

2.12 folding

2.13 lining / moulding

2.14 trimming

2.15 baking

2.16 combining cooking methods

1. Finishing methods — **four** **from:**

3.1 glazing

3.2 lattice

3.3 piping

3.4 quadrillage

3.5 scoring

3.6 moulding

3.7 filling

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8KN 04 (PPL3PC18) Prepare, Process and Finish Complex Chocolate Products

#### What you must be able to DO

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.

#### 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. Chocolate — **all three:**

1.1 plain

1.2 white

1.3 milk

1. Preparation, processing and finishing methods — **nine** **from:**

2.1 rolling

2.2 mixing

2.3 drying

2.4 manipulating

2.5 blending colour and flavour

2.6 cutting

2.7 spreading

2.8 melting

2.9 tempering

2.10 modelling

2.11 packing

2.12 decorating

2.13 presentation of finished product

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8KP 04 (PPL3PC19) Prepare, Process and Finish Marzipan, Pastillage and Sugar Products

#### What you must be able to DO

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.

#### 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. Preparation, processing and finishing methods — **nine** **from:**

1.1 boiling

1.2 dipping

1.3 moulding

1.4 pouring

1.5 rolling

1.6 mixing

1.7 conditioning

1.8 piping

1.9 pulling

1.10 manipulating

1.11 blending colour and flavour

1.12 cutting and spreading

1.13 spinning

1.14 decorating

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8KT 04 (PPL3PC20) Prepare, Cook and Present Complex Cold Products

#### What you must be able to 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 (i.e. either holding **or** serving) but the assessor must observe the other.

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

#### 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. Preparation, cooking, finishing, and presenting methods — **eleven from:**

1.1 boiling

1.2 roasting

1.3 combining cooking methods

1.4 poaching

1.5 baking

1.6 steaming

1.7 pressing / reforming

1.8 shaping / moulding

1.9 filleting

1.10 de-boning

1.11 skinning / trimming

1.12 blending / liquidising

1.13 rolling

1.14 carving

1.15 trussing and tying

1.16 mincing and processing

1.17 passing

1.18 garnishing

1.19 presenting

1. Cold food products — **fourteen** **from:**

2.1 cooked red meat

2.2 cooked white meat

2.3 joints of meat

2.4 cooked poultry

2.5 salads

2.6 vegetables and fruit

2.7 eggs

2.8 farinaceous products

2.9 fish (whole or portioned)

2.10 game

2.11 dairy products

2.12 rice

2.13 terrines

2.14 pâté

2.15 smoked items

2.16 mousses

2.17 cold savoury / buffet appetisers

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8KV 04 (PPL3PC21) Prepare, Finish and Present Canapes and Cocktail Products

#### What you must be able to 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 (that is, either holding **or** serving) but the assessor must observe the other.

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

#### 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. Canapés and cocktail products — **four** **from:**

1.1 hot

1.2 cold

1.3 meat based

1.4 fish based

1.5 vegetable based

1.6 sweet

1. Preparation, cooking and finishing methods — **seven from:**

2.1 baking

2.2 slicing

2.3 filling

2.4 pouring

2.5 mixing

2.6 chilling

2,7 cutting

2.8 piping

2.9 spreading

2.10 skewering

2.11 garnishing

2.12 presenting

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8KW 04 (PPL3PC22) Prepare, Cook and Finish Complex Dressings and Cold Sauces

#### What you must be able to DO

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.

#### 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.

### J8KY 04 (PPL3PC23) Prepare, Cook and Finish Complex Hot Desserts

#### What you must be able to 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 (that is, either holding **or** serving) but the assessor must observe the other.

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

#### 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 — **three from:**

1.1 hot soufflés

1.2 paste based

1.3 fruit based

1.4 sponge based

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

2.1 creaming

2.2 folding

2.3 aeration

2.4 use of moulds

2.5 incorporating fat

2.6 separation / combining of colours / flavours / ingredients

1. Cooking methods — **three from:**

3.1 steaming

3.2 deep fat frying

3.3 bain-marie

3.4 baking

1. Finishing methods — **five from:**

4.1 gratinating

4.2 cooling

4.3 piping

4.4 de-moulding

4.5 glazing

4.6 portioning

Evidence for any ‘what you must cover’ point not included in the minimum observation requirements may be assessed using alternative assessment methods.

### J8L0 04 (PPL3PC24) Prepare, Cook and Finish Complex Cold Desserts

#### What you must be able to 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 (that is, either holding **or** serving) but the assessor must observe the other.

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

#### 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.

### J8L1 04 (PPL3PC25) Produce Sauces, Fillings and Coatings for Complex Desserts

#### What you must be able to 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 (that is, either holding **or** serving) but the assessor must observe the other.

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

#### 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, 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.

### J8L2 04 (PPL3PC26) Maintain Sustainable Practise in Commercial Kitchens

#### What you must be able to DO

The assessor should assess PCs 1–9 using a variety of methods.

#### What you must COVER

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, for example 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.

### J8KC 04 (PPLHSL9) Contribute to the Development of Recipes and Menus

#### What you must be able to DO

There must be evidence for **all** PCs (that is: 1–10).

This unit is from the Hospitality Supervision and Leadership suite. Candidates undertaking this unit should be able to:

* familiarise themselves with the standards
* work independently to identify sources of evidence
* gather, record, and present the evidence
* receive and act on feedback from their assessor.

#### What you must COVER

No scope / range is stipulated for this unit.

### J8LC 04 (PPLHSL30) Make Sure Food Safety Practices are Followed in the Preparation and Serving of Food and Drink

#### What you must be able to DO

There must be evidence for **all** PCs (that is: 1–8).

This unit is from the Hospitality Supervision and Leadership suite. Candidates undertaking this unit should be able to:

* familiarise themselves with the standards
* work independently to identify sources of evidence
* gather, record, and present the evidence
* receive and act on feedback from their assessor.

#### What you must COVER

No scope / range is stipulated for this unit.

### J8E9 45 (SDS0435) Cleaning Areas

#### What you must be able to DO

There must be evidence for **all** PCs (that is: 1–7)

#### What you must COVER

No scope / range is stipulated for this unit.

### J8LL 45 (SDS0436) Cleaning Equipment

#### What you must be able to DO

There must be evidence for **all** PCs (that is: 1–9).

#### What you must COVER

No scope / range is stipulated for this unit.

### J8DA 45 (SDS0438) Receiving Stock

#### What you must be able to DO

There must be evidence for **all** PCs (that is: 1–7).

#### What you must COVER

No scope / range is stipulated for this unit.

### J8DD 46 (SDS0439) Leading Meeting Agenda Items

#### What you must be able to DO

There must be evidence for **all** PCs (that is: 1–7).

#### What you must COVER

No scope / range is stipulated for this unit.

### J8LR 46 (SDS0443) Delivering Service Briefings

#### What you must be able to DO

There must be evidence for **all** PCs (that is: 1–8).

#### What you must COVER

No scope / range is stipulated for this unit.

### J8DE 45 (SDS0452) Providing Customer Service

#### What you must be able to DO

There must be evidence for **all** PCs (that is: 1–5).

#### What you must COVER

No scope / range is stipulated for this unit.

### J8DC 45 (SDS0454) Replenishing Stock

#### What you must be able to DO

There must be evidence for **all** PCs (that is: 1–9).

#### What you must COVER

No scope / range is stipulated for this unit.

### J8LP 47 (SDS0458) Resolving Customer Service Problems

#### What you must be able to DO

There must be evidence for **all** PCs (that is: 1–10).

#### What you must COVER

No scope / range is stipulated for this unit.

### J8D6 45 (SDS0461) Working as Part of a Team

#### **What you must be able to D**O

The assessor **must** assess PC 2 and 6 by directly observing the candidate’s work.

PCs 1, 3, 4 and 5 may be assessed using alternative assessment methods if observation is not possible.

#### What you must COVER

There must be evidence that the candidate works with colleagues to co-ordinate efforts, share information and support others to promote positive working environments and complete work effectively.

### J8DL 46 (SDS0479) Allocating and Checking Work

#### What you must be able to DO

There must be evidence for **all** PCs (that is: 1–8).

#### What you must COVER

No scope / range is stipulated for this unit.

### J8LR 46 (SDS0482) Collaborating with Front of House Staff

#### What you must be able to DO

There must be evidence for **all** PCs (that is: 1–7).

#### What you must COVER

No scope / range is stipulated for this unit.

### J8D8 45 (SDS0485) Planning and Monitoring Own Workload

#### What you must be able to DO

There must be evidence for **all** PCs (that is: 1–7).

#### What you must COVER

No scope / range is stipulated for this unit.

### J8DT 47 (US0192) Contributing to Developing Individuals

#### What you must be able to DO

There must be evidence for **all** PCs (that is: 1–7).

#### What you must COVER

No scope / range is stipulated for this unit.

### J7JR 46 (US0194) Developing Meta-Skills and Personal Practice (SCQF level 6)

#### What you must be able to DO

There must be evidence for **all** PCs (that is: 1–8).

#### What you must COVER

No scope / range is stipulated for this unit.

### J865 45 (US0203) Maintaining Health, Safety and Security

#### What you must be able to DO

There must be evidence for **all** PCs (that is: 1–8).

#### What you must COVER

No scope / range is stipulated for this unit.

### J875 46 (US0213) Monitoring Health, Safety and Security

#### What you must be able to DO

There must be evidence for **all** PCs (that is: 1–9).

#### What you must COVER

No scope / range is stipulated for this unit.

### J86E 45 (US0434) Developing Meta-Skills and Personal Practice (SCQF level 5)

#### Guidance on generating evidence and assessing meta-skills

The meta-skills unit should be integrated with other units being undertaken, for example as part of the Diploma for Hospitality Team Member at SCQF level 5 or the Diploma in Professional Cookery at SCQF level 5, rather than being viewed as a standalone unit. Evidence for the performance criteria and knowledge and understanding statements should be generated through the other units and assessed through the performance management process.

There are three categories within this unit, each with four meta-skills:

* **Self-management** — focussing, integrity, adapting and initiative
* **Social intelligence** — communicating, feeling, collaborating and leading
* **Innovation** — curiosity, creativity, sense-making and critical thinking

Self-reflection and self-evaluation on performance and on the skills used or developed is central to the development of meta-skills. Therefore regular reflective accounts which demonstrate the meta-skills utilised and / or developed through the candidates’ work activities are a key source of evidence to be assessed.

The reflective accounts must be supported by professional discussion with an assessor, supervisor or work colleague who can:

* observe and offer constructive feedback
* encourage self-reflection by the learner
* encourage and promote professional discussion
* provide challenge for the learner’s learning and development

**In all cases**, it is the assessor who is responsible for judging that appropriate professional discussion has taken place, and that the requirements of the qualification have been met.

Section 3 of the [Overarching Assessment Strategy for Competence-based Qualifications](https://www.sqa.org.uk/sqa/files_ccc/20220316%20Overarching%20Assessment%20Strategy%20for%20CBQs%20v2.docx) and the [Specific Assessment Strategy Appendix for Hospitality and Professional Cookey](https://www.sqa.org.uk/sqa/files_ccc/20240626%20AS%20Dip%20Hospitality&Professional%20Cookery.docx)provide guidance on the assessment of meta-skills. The tools and approaches referred to in the Overarching Assessment Strategy are for guidance, therefore flexible approaches may be used to ensure assessment is relevant to individuals working in different organisations. Further information on meta-skills, including how meta-skills align to the units in the Diploma for Hospitality Team Member at SCQF level 5 and the Diploma in Professional Cookery at SCQF level 5 can be requested from Skills Development Scotland at [apprenticeshipdevelopment@sds.co.uk](mailto:apprenticeshipdevelopment@sds.co.uk)

### J7JR 46 (US0194) Developing Meta-Skills and Personal Practice (SCQF level 6)

#### Guidance on generating evidence and assessing meta-skills

The meta-skills unit should be integrated with other units being undertaken, for example as part of the Diploma in Professional Cookery at SCQF level 6, rather than being viewed as a stand-alone unit. Evidence for the performance criteria and knowledge and understanding statements should be generated through the other units and assessed through the performance management process.

There are three categories within this unit, each with four meta-skills:

* **Self-management** — focussing, integrity, adapting and initiative
* **Social intelligence** — communicating, feeling, collaborating and leading
* **Innovation** — curiosity, creativity, sense-making and critical thinking

Self-reflection and self-evaluation on performance and on the skills used or developed is central to the development of meta-skills. Therefore regular reflective accounts which demonstrate the meta-skills utilised and / or developed through the candidates’ work activities are a key source of evidence to be assessed.

The reflective accounts must be supported by professional discussion with an assessor, supervisor or work colleague who can:

* observe and offer constructive feedback
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