Unit PPL3PC22 (HK7W 04) Prepare, Cook and Finish Complex Dressings and

 Cold Sauces

I confirm that the evidence detailed in this unit is my own work.

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| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
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I confirm that the candidate has achieved all the requirements of this unit.

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| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
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| **Countersigning — Assessor’s name****(if applicable)** |  | **Countersigning — Assessor’s signature****(if applicable)** |  | **Date** |
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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** |
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| **Countersigning — Internal verifier’s name****(if applicable)** |  | **Countersigning — Internal verifier’s signature****(if applicable)** |  | **Date** |
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| **External Verifier’s initials and date (if sampled)** |  |

Unit PPL3PC22 (HK7W 04) Prepare, Cook and Finish Complex Dressings and Cold Sauces

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| **Unit overview** |
| This unit is about preparing, cooking and finishing complex dressings and cold sauces, for example:* tartare sauce
* horseradish sauce
* emulsified egg-based sauces
* oil based dressing
* fruit/pulse/vegetable thickened sauces
* cream thickened sauces
* sour cream/yoghurt-based
* coulis

The unit covers a range of preparation, cooking and finishing techniques associated with complex dressings and cold sauces. |

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| **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. |

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| **Performance criteria** |
| **You must do:** |
| There must be evidence for all Performance Criteria (PC). The assessor **must** assess PCs 1-7 by directly observing the candidate’s work.PC 8 may be assessed by alternative methods if observation is not possible. |
| 1 Select the type and quantity of ingredients needed for the dressing/sauce.2 Check the ingredients to make sure they meet quality standards and other requirements.3 Choose the correct tools and equipment to prepare, cook and finish the dressing/sauce.4 Use the tools and equipment correctly when preparing, cooking and finishing the dressing/sauce.5 Prepare and cook the dressing/sauce to meet requirements.6 Ensure the dressing/sauce has the correct flavour, colour, consistency and quantity.7 Finish and present the dressing/sauce to meet requirements.8 Store any cooked/prepared dressing/sauce not for immediate use in line with food safety regulations. |

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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: |
| **five** from:a emulsified egg-based saucesb oil based dressingsc fruit or pulse or vegetable thickened saucesd cream thickened saucese soured cream or yoghurt-based saucesf coulis | **ten** from:g weighing and measuringh boilingi simmeringj reducing | k choppingl whiskingm blanchingn sieving or stirringo liquidising or blending | p emulsifyingq processingr presentings adding an accompanimentt garnishing |
| Evidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony. |

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | **Scope/Range** |
| **What you must do** | **What you must cover** |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **a** | **b** | **c** | **d** | **e** | **f** |
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| **Evidence reference** | **Evidence description** | **Date** | **What you must cover (continued)** |
| **g** | **h** | **i** | **j** | **k** | **l** | **m** | **n** | **o** | **p** | **q** | **r** | **s** | **t** |
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| **Knowledge and understanding** | **Evidence reference****and date** |
| **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). |
| 1 | Different types of dressings and cold sauces and their characteristics. |  |
| 2 | How to select the correct type, quality and quantity of ingredients to meet dish requirements. |  |
| 3 | What quality points to look for in dressing/sauce ingredients. |  |
| 4 | What you should do if there are problems with the ingredients. |  |
| 5 | What the correct tools and equipment are to carry out the required preparation and cooking methods. |  |
| 6 | How to carry out each of the preparation, cooking and finishing methods according to dish requirements. |  |
| 7 | Why it is important to use the correct tools, equipment and techniques when preparing, cooking and finishing dressings/sauces |  |
| 8 | The correct temperatures for cooking dressings/sauces and why these are important. |  |
| 9 | How to identify when dressings/sauces have the correct colour, flavour, colour, consistency and quantity. |  |
| 10 | How to adjust the taste and flavour of dressings/sauces. |  |
| 11 | How to present cooked dressings/sauces. |  |
| 12 | The appropriate accompaniments and garnishes for different dressings/sauces. |  |
| 13 | What quality points relate to dressings/sauces. |  |
| 14 | How to store dressings/sauces. |  |
| 15 | Healthy eating options when preparing, cooking and finishing dressings/sauces. |  |

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# Supplementary evidence

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| **Evidence** | **Date** |
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| **Assessor feedback on completion of the unit** |
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