Unit PPL3PC21 (HK7X 04) Prepare, Finish and Present Canapés and Cocktail

Products

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 PPL3PC21 (HK7X 04) Prepare, Finish and Present Canapés and Cocktail Products

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| **Unit overview** |
| This unit is about producing canapés and cocktail products for example:   * canapés * quail scotch eggs * smoked fish beignets * savoury macarons * cocktail brochettes * bouchées   The unit covers all preparation, finishing and presentation techniques associated with canapés and cocktail products. |

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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** | **Scope/Range** | |
| **You must do:** | **What you must cover:** | |
| There must be evidence for all Performance Criteria (PC). The assessor **must** assess PCs 1-7 by directly observing the candidate’s work.  For PC 8, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (ie either holding or serving) but the assessor must observe the other.  PC 9 may be assessed by alternative methods if observation is not possible. | **All** scope/range must be covered. There must be performance evidence, gathered through direct observation by the assessor of the candidate’s work for: | |
| 1 Select the type and quantity of ingredients needed for the product.  2 Check the ingredients to make sure they meet quality standards and other requirements.  3 Choose the correct tools, knives and equipment to prepare, finish and present canapés.  4 Use tools, knives and equipment correctly when preparing, finishing and presenting canapés.  5 Prepare and finish the ingredients to meet requirements.  6 Ensure the canapés and cocktail products have the correct flavour, colour, texture and quantity.  7 Decorate and present canapés and cocktail products to meet requirements.  8 Ensure canapés and cocktail products are at the correct temperature for holding and serving.  9 Store any cooked canapés and cocktail products not for immediate use in line with food safety regulations. | **four** from:  a hot canapés or cocktail products  b cold canapés or cocktail products  c meat based canapés or cocktail products  d fish based canapés or cocktail products  e vegetable based canapés or cocktail products  f sweet canapés or cocktail products | **seven** from:  g baking  h slicing  i filling  j pouring  k mixing  l chilling  m cutting  n piping  o spreading  p skewering  q garnishing  r presenting |
| 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** | **9** | | **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** | **m** | **n** | **o** | **p** | **q** | **r** |
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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 canapés and cocktail products and their characteristics. |  |
| 2 | How to select the correct type, quality and quantity of ingredients to meet product requirements. |  |
| 3 | What you should do if there are problems with the ingredients. |  |
| 4 | What the correct tools, knives and equipment are to carry out the required preparation, cooking, finishing and presenting methods. |  |
| 5 | How to carry out each of the preparation, cooking, finishing and presenting methods according to product requirements. |  |
| 6 | Why it is important to use the correct tools, knives, equipment and techniques when preparing, finishing and presenting canapés and cocktail products. |  |
| 7 | How to identify when canapés and cocktail products have the correct colour, flavour, texture and quantity. |  |
| 8 | Common faults with canapés and cocktail products and how to minimise and correct them. |  |
| 9 | Items that can be used to decorate products. |  |
| 10 | How to decorate products and present canapés and cocktail products. |  |
| 11 | How to deal with items returned from the buffet or items uneaten by customers. |  |
| 12 | Current trends in relation to canapés and cocktail products. |  |
| 13 | How to store canapés and cocktail products. |  |
| 14 | Healthy eating options when preparing, finishing and presenting canapés and cocktail products. |  |

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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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