Unit PPL3PC19 (HK80 04) Prepare, Process and Finish Marzipan, Pastillage and

Sugar 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 PPL3PC19 (HK80 04) Prepare, Process and Finish Marzipan, Pastillage and Sugar Products

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| **Unit overview** |
| This unit is about preparing, processing and finishing marzipan, pastillage and sugar products, for example:   * cake decoration * wedding cakes * nougatine/croquante * sugar based * Italian meringue * fudge   The unit covers a range of preparation methods and cooking techniques associated with marzipan, pastillage and sugar work. |

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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 product.  2 Check the ingredients to make sure they meet quality standards and other requirements.  3 Choose the correct tools and equipment to prepare, process and finish products.  4 Use the tools and equipment correctly when preparing, processing and finishing the products.  5 Prepare and process the ingredients to meet requirements.  6 Ensure the marzipan, pastillage and sugar products have the correct flavour, colour, texture, quantity and appearance.  7 Decorate and present pastillage and sugar products to meet requirements.  8 Store any processed marzipan, pastillage or sugar products 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: | | |
| **nine** from:  a boiling  b dipping  c moulding  d pouring | e rolling  f mixing  g conditioning  h piping  i pulling | j manipulating  k blending (colour and flavour)  l cutting and spreading  m spinning  n decorating |
| 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** | **g** | **h** | **i** | **j** | **k** | **l** | **m** | **n** |
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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 marzipan, pastillage and sugar 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 and equipment are to carry out the required preparation and processing methods. |  |
| 5 | How to carry out each of the preparation. processing and finishing methods according to product requirements. |  |
| 6 | The correct times and temperatures for cooking different products and why these are important. |  |
| 7 | How to identify when pastillage and sugar products have the correct colour, flavour, texture, quantity and appearance. |  |
| 8 | Common faults with marzipan, pastillage and sugar products and how to minimise and correct them. |  |
| 9 | Items that can be used to decorate products. |  |
| 10 | How to decorate products. |  |
| 11 | Current trends in relation to marzipan, pastillage and sugar products. |  |
| 12 | How to store marzipan, pastillage and sugar 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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