

Unit PPL3PC14 (HK85 04) Prepare, Cook and Finish Fresh Pasta Dishes

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)** |  |

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| **Unit overview** |
| This unit is about preparing, cooking and finishing fresh pasta dishes, for example:* ravioli/raviolo
* tortellini
* tagliatelle

The unit covers fresh and filled pasta and a range of preparation, cooking and finishing techniques associated with fresh pasta. |

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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 1-8 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 (ie either holding or serving) but the assessor must observe the other.PC 10 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 pasta and other ingredients needed for the dish.2 Check all ingredients to make sure they meet quality standards and other requirements.3 Choose the correct tools, knives and equipment to prepare, cook and finish the pasta.4 Use the tools, knives and equipment correctly when preparing, cooking and finishing the pasta.5 Prepare the fresh pasta and other ingredients to meet dish requirements.6 Cook the pasta and other ingredients to meet dish requirements.7 Ensure the dish has the correct flavour, colour, texture and quantity.8 Present the dish to meet requirements.9 Ensure the dish is at the correct temperature for holding and serving.10 Store any cooked pasta dishes not for immediate use in line with food safety regulations. | **both**:a filled pastab unfilled pasta | **all nine**:c weighing or measuringd sievinge pulling or kneadingf Restingg Rollingh Portioningi Boilingj Bakingk combining cooking methods | **two** from:l garnishingm saucing or glazing or dressingn 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** |
| **What you must do** |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** |
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| **Evidence reference** | **Evidence description** | **Date** | **Scope/Range** |
| **What you must cover** |
| **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 complex pasta dishes and their characteristics. |  |
| 2 | How to select the correct type, quality and quantity of pasta and other ingredients to meet dish requirements. |  |
| 3 | What quality points to look for in pasta and other ingredients. |  |
| 4 | What you should do if there are problems with the pasta and other ingredients. |  |
| 5 | What the correct tools, knives and equipment are to carry out the required preparation and cooking methods. |  |
| 6 | How to carry out each of the preparation and cooking methods according to dish requirements. |  |
| 7 | How to identify when freshly made pasta has the correct qualities. |  |
| 8 | Why it is important to use the correct techniques, tools, knives and equipment and techniques when preparing, cooking and finishing complex pasta dishes. |  |
| 9 | The correct temperatures for cooking complex pasta dishes and why these temperatures are important. |  |
| 10 | Common faults in complex pasta dishes and how to minimise and correct them. |  |
| 11 | How to finish and present complex pasta dishes. |  |
| 12 | Current trends in relation to complex pasta dishes. |  |
| 13 | How to identify when pasta dishes have the correct colour, flavour, consistency, quantity and finish. |  |
| 14 | How to adjust the taste and flavour of complex pasta dishes. |  |
| 15 | How to balance the flavour, texture, colour, consistency and quality of the final dish. |  |
| 16 | The appropriate accompaniments and garnishes for different complex pasta dishes. |  |
| 17 | What quality points relate to complex pasta dishes. |  |
| 18 | The correct temperatures for holding and serving pasta dishes. |  |
| 19 | How to store cooked pasta dishes not for immediate use. |  |
| 20 | Healthy eating options when preparing, cooking and finishing complex pasta dishes. |  |

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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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