

Unit PPL2PC34 (HK8L 04) Contribute to Sustainable Practice in Kitchens

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 working in a sustainable way in a commercial kitchen.  You will need to work effectively to ensure the efficient use of utilities and other resources, and to minimise waste. In addition, you need to assess your own performance and identify and implement opportunities to improve efficiency. |

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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** |
| **What you must do:** |
| There must be evidence for all Performance Criteria (PC). The assessor **must** assess PCs 1, 5 and 6 by directly observing the candidate’s work. PCs 2, 3 and 4 may be assessed by alternative methods if observation is not possible. |
| **1 Work effectively according to standard operating procedures.**  2 Assess own performance to identify possible efficiency improvements.  3 Report accurately any opportunities to improve the efficiency of utilities and other resources.  4 Report promptly and accurately variations in utility and resource usage and any actions you have taken in response.  **5 Implement actions to improve the efficiency of utility and other resource usage.**  **6 Work efficiently in line with menu specifications to avoid and minimise waste.** |

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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: |
| **three** from:  (a) gas  (b) electricity  (c) water  (d) food  (e) disposables  (f) sundries (e.g. tinfoil, clingfilm) |
| 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** | **a** | **b** | **c** | **d** | **e** | **f** |
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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 | Terminology used in relation to sustainability in commercial kitchens |  |
| 2 | Why commercial kitchens use sustainably sourced food |  |
| 3 | What utilities and resources are used in commercial kitchens and how they are used |  |
| 4 | Why commercial kitchens need to reduce the use of utilities |  |
| 5 | How commercial kitchens could improve the use of utilities |  |
| 6 | What government initiatives can help to improving the use of utilities |  |

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# Supplementary evidence

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| **Evidence** | | **Date** |
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| 4 |  |  |
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| 6 |  |  |

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