

Unit PPL2PC33 (HK8M 04) Prepare and Mix Spice and Herb Blends

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 selecting, preparing and blending a variety of spices and herbs to produce spice mixes ready for cooking, for example:* dry spice mixes
* paste, eg Thai green curry

Spices might include cumin and ginger while herbs could be fresh basil or coriander. The standard covers the preparation methods used to make spice and herb blends as well as cooking techniques where applicable. |

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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** |
| **What you must do:** | **What you must cover:** |
| There must be evidence for all Performance Criteria (PC). The assessor **must** assess PCs 1–6 by directly observing the candidate’s work.For PC 7, if it is not possible to observe both ‘holding’ and ‘serving’, alternative methods of assessment may be used for one of them (i.e. either holding or serving) but the assessor must observe the other.PC 8 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 spice mix / herb blend.****2 Check the ingredients to make sure they meet quality standards.****3 Choose and use tools and equipment correctly to prepare and mix spice and herb blends.****4 Combine the ingredients according to spice mix or herb blend requirements.****5 Process the spice mix / herb blends to meet requirements.****6 Ensure the spice mix / herb blend has the correct flavour, colour, aroma, consistency and quantity.**7 Ensure the spice mix / herb blend is at the correct temperature for holding and serving.8 Store any cooked or uncooked spice mix / herb blends not for immediate use in a way which preserves the flavour, colour, aroma and consistency in line with food safety regulations. | **two** from:(a) fresh spices and herbs(b) dried spices(c) vegetables**five** from:(d) cleaning and trimming(e) weighing or measuring(f) chopping(g) crushing(h) pounding(i) grinding(j) mixing**two** from:(k) spice grinding machine(l) pestle and Mortar(m) knivesEvidence 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** |
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| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** |
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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** |
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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 | How to select the correct type, quality and quantity of ingredients to meet spice mix/herb blend requirements |  |
| 2 | What quality points to look for in spice mix ingredients |  |
| 3 | Why and to whom you should report any problems with the spices, herbs or other ingredients |  |
| 4 | What the correct tools and equipment are and the reasons for using them when carrying out the required preparation and cooking methods |  |
| 5 | How to carry out each of the preparation methods according to spice mix/herb blend requirements |  |
| 6 | The correct temperatures for cooking/toasting spices |  |
| 7 | How to identify when individual spices and spice mixes have the correct colour, flavour, consistency and quantity |  |
| 8 | How to finish and store spice mixes/herb blends |  |
| 9 | How to minimise and correct common faults in spice mixes/herb blends |  |
| 10 | How to balance the flavour, texture, colour, consistency and quality of the final spice mix/herb blend |  |
| 11 | What quality points relate to spice mixes/herb blends |  |
| 12 | The correct temperatures and conditions for holding and storing spice mixes/herb blends |  |
| 13 | How to store spice mixes herb blends |  |

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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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