

Unit PPL2PC32 (HK8N 04) Process Dried Ingredients Prior to Cooking

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 processing dried ingredients prior to cooking.Dishes that may require this process include some Asian dishes or the use of dried mushrooms in a risotto. It covers different types of dried ingredients including meat, fish, shellfish, vegetables and fungi. The unit includes portioning, re-hydrating and combining with other ingredients as the processing methods. |

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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 1–7 by directly observing the candidate’s work.PC 8 may be assessed by alternative methods if observation is not possible. |
| **1 Check the dried foods meet dish requirements.****2 Choose the correct tools and equipment to process dried ingredients prior to cooking.****3 Use the tools and equipment correctly when processing dried ingredients prior to cooking.****4 Re-hydrate dried foods in the correct manner to meet dish requirements.****5 Ensure the re-hydrated food has the correct flavour, colour, texture and quantity.****6 Remove non-edible parts of the re-hydrated food.****7 Ensure the re-hydrated food is held ready for combining with other ingredients in a way which preserves its colour, consistency and flavor.**8 Store any re-hydrated food 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: |
| **two** from:(a) dried meat(b) dried fish and shellfish(c) dried vegetables and fungi | **all four** from:(d) cleaning(e) soaking(f) washing(g) straining |
| 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** |
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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 dried ingredients to meet dish requirements |  |
| 2 | What quality points to look for in dried ingredients |  |
| 3 | What you should do if there are problems with the dried ingredients |  |
| 4 | How to carry out the required preparation methods according to dish requirements |  |
| 5 | How to minimise and correct common faults when using dried ingredients |  |
| 6 | How to identify when dried ingredients have the correct colour, flavour, texture and quantity once re-hydrated |  |
| 7 | The correct temperatures for holding and storing dried ingredients |  |
| 8 | How to store un-cooked, re-hydrated ingredients |  |

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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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