

Unit PPL2PC29 (HK8T 04) Prepare, Cook and Finish Dim Sum

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 from raw ingredients, cooking and finishing the most common dim sum dishes.  The unit looks at various preparation methods and then how to cook and finish dim sum dishes. |

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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 1–9 by directly observing the candidate’s work.  For PC 10, 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 11 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, knives and equipment to prepare, fill and assemble dim sum.**  **4 Use tools, knives and equipment correctly when preparing, filling and assembling dim sum.**  **5 Prepare and combine ingredients to meet the requirements of the dish.**  **6 Fill dough and wrappers with the correct amount of filling.**  **7 Shape dim sum to the required standard.**  **8 Cook dim sum using the appropriate cooking method.**  **9 Ensure the product has the correct colour, texture, quantity and finish.**  10 Ensure the product is at the correct temperature for holding and storing.  11 Store any cooked products not for immediate use in line with food safety regulations. |

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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** | **9** | **10** | **11** |
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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) raw fish and shell fish  (b) raw meat and poultry  (c) vegetables and vegetable products  (d) seasonings and sauces  (e) dried ingredients  **two** from:  (f) dough  (g) won ton wrappers  (h) pastry bases casing  (i) cheung fun  **two** from:  (j) encased in dough  (k) encased in won ton wrappers  (l) cheung fun based  (m) pastry based  **three** from:  (n) weighing or measuring  (o) chopping  (p) mixing  (q) kneading  (r) shaping  (s) combining with fats  (t) sealing  (u) portioning | **two** from:  (v) steaming  (w) boiling  (x) frying  (y) baking  (z) combining cooking methods  **one** from:  (aa) portioning  (bb) garnishing  (cc) adding accompaniments  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** | **Scope/Range** | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **What you must cover** | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** | **m** | **n** | **o** | **p** | **q** | **r** | **s** | **t** | **u** | **v** | **w** | **x** | **y** | **z** | **aa** | **bb** | **cc** |
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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 product requirements |  |
| 2 | What quality points to look for in the ingredients |  |
| 3 | Why and to whom you should report any problems with the 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 | What preparation and cooking methods are appropriate to each type of dim sum products |  |
| 6 | How to carry out each of the preparation methods according to product requirements |  |
| 7 | How to identify when dim sum fillings have the correct colour, flavour, texture and quantity |  |
| 8 | The quality points relating to prepared dim sum dough and won ton wrapper products |  |
| 9 | How to minimise and correct common faults with dim sum fillings, dough and wrappers |  |
| 10 | How to control portion sizes and minimise waste |  |
| 11 | The correct temperatures for storing dim sum fillings not for immediate use |  |
| 12 | How to store dim sum fillings |  |
| 13 | The storage/holding requirements and ideal conditions for processed dim sum dough and won ton wrapper products and what precautions should be taken when storing them |  |
| 14 | Healthy eating options when preparing and cooking dim sum |  |
| 15 | The effects of various temperatures and humidity on the ingredients used |  |
| 16 | The quality points relating to finished dim sum dough and wrappers |  |
| 17 | The quality points relating to finished dim sum 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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