

Unit PPL2PC28 (HK8V 04) Prepare and Present Food for Cold Presentation

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 standard is about preparing and presenting cold products such as salads, bread products, pies, pâtés and cured meats. It also covers the holding of such foods to maintain effective food safety.The food products covered include:* bread products such as bread and rolls
* salads
* pre-prepared pies
* cooked meats
* fish
* pre-prepared terrines
* pre-prepared pâtés
* cured meats
* shellfish
* basic vinaigrette and cold sauces
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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 Select the type and quantity of food products and garnish ingredients required for preparation.****2 Check the food products and garnish ingredients meet quality and other requirements.****3 Choose the correct tools, knives and equipment to prepare and present the food for cold presentation.****4 Use the tools, knives and equipment correctly when preparing and presenting the food.****5 Prepare food products to meet the requirements of the dish.****6 Ensure food products have the correct flavour, colour, texture and quantity.****7 Garnish and present the food products to meet requirements.**8. Store any prepared food products and garnish 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: |
| **six** from:(a) bread products(b) salads(c) pre-prepared pies(d) cooked red or white meat(e) fish(f) pre-prepared terrines(g) pre-prepared pâtés (h) cured meats(i) shellfish(j) vinaigrette(k) cold sauces | **two** from: (l) fruit(m) vegetables(n) herbs**four** from:(o) slicing(p) dressing(q) garnishing(r) portioning(s) whisking(t) combining ingredients | 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** | **h** | **i** | **j** | **k** | **l** | **m** | **n** | **o** | **p** | **q** | **r** | **s** | **t** |
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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 make sure that the food products and garnish ingredients meet requirements |  |
| 2 | What quality points to look for in the presentation of cooked, cured and prepared foods |  |
| 3 | Why and to whom you should report any problems with the food items for cold presentation |  |
| 4 | The correct tools, knives and equipment to carry out the required preparation methods |  |
| 5 | Why it is important to use the correct techniques, tools, knives and equipment when preparing food for cold presentation |  |
| 6 | How to prepare the food products and garnish ingredients for cold presentation |  |
| 7 | How to produce basic vinaigrette and cold sauces |  |
| 8 | How to finish and garnish food products for cold presentation |  |
| 9 | How to check and adjust food products to make sure they have the correct colour, flavour, texture and quantity |  |
| 10 | Why time and temperature are important when preparing cooked, cured and prepared food for presentation |  |
| 11 | Why cooked, cured and prepared foods should be stored at the required temperature before presentation |  |
| 12 | Healthy eating options when preparing and presenting food for cold presentation |  |

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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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