

Unit PPL2PC19 (HK95 04) Prepare, Cook and Finish Basic Pasta Dishes

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, cooking and finishing basic pasta dishes, for example:* lasagne (alforno, open)
* macaroni cheese
* cannelloni
* spaghetti bolognaise
* ravioli

The unit covers a range of types of pasta, both dried and fresh and the associated preparation and cooking techniques. |

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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 1-8 by directly observing the candidate’s work.For PC 9, 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 10 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 pasta and other ingredients required.****2 Check the pasta and other ingredients meet quality and other requirements.****3 Choose the correct tools, knives and equipment required to prepare, cook and finish the pasta dish.****4 Use the tools, knives and equipment correctly when preparing, cooking and finishing the pasta dish.****5 Prepare the ingredients to meet the requirements of the pasta.****6 Cook the ingredients to meet the requirements of the pasta dish.****7 Ensure the pasta dish has the correct flavour, colour, texture and quantity.****8 Garnish and present the pasta dish to meet requirements.**9 Ensure the pasta dish is at the correct temperature for holding and serving.10 Store any cooked pasta not for immediate use in line with food safety regulations. | **three** from:(a) stuffed pasta(b) shaped pasta(c) lasagne(d) dried pasta(e) fresh pasta**four** from:(f) blanching(g) straining(h) mixing(i) boiling(j) baking(k) combining cooking methods | **two** from:(l) garnishing(m) saucing(n) presenting |
| 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** |
| **What you must do** |
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| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** |
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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** |
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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 | Different types of pasta dishes and their characteristics |  |
| 2 | How to check the pasta and other ingredients meet dish requirements |  |
| 3 | What quality points to look for in a range of pasta |  |
| 4 | Why and to whom you should report any problems with the pasta or other ingredients. |  |
| 5 | The correct tools and equipment for the required preparation and cooking methods |  |
| 6 | How to carry out each of the preparation, cooking and finishing methods |  |
| 7 | Why it is important to use the correct techniques, tools and equipment when preparing, cooking and finishing pasta dishes |  |
| 8 | The correct temperatures for cooking pasta and why these temperatures are important |  |
| 9 | How to check and adjust a pasta dish to make sure it has the correct flavour, colour, texture and quantity |  |
| 10 | The correct temperatures for holding and serving pasta dishes |  |
| 11 | The correct temperatures and procedures for storing pasta dishes not for immediate use |  |
| 12 | Healthy eating options when preparing, cooking and finishing pasta dishes |  |

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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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