

Unit PPL2PC7 (HK9J 04) Prepare Meat for Basic Dishes

I confirm that the evidence detailed in this unit is my own work.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
|  |  |  |

I confirm that the candidate has achieved all the requirements of this unit.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
|  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Countersigning — Assessor’s name**  **(if applicable)** |  | **Countersigning — Assessor’s signature**  **(if applicable)** |  | **Date** |
|  |  |  |

I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
|  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Countersigning — Internal verifier’s name**  **(if applicable)** |  | **Countersigning — Internal verifier’s signature**  **(if applicable)** |  | **Date** |
|  |  |  |

|  |  |
| --- | --- |
| **External Verifier’s initials and date (if sampled)** |  |

Unit PPL2PC7 (HK9J 04) Prepare Meat for Basic Dishes

|  |
| --- |
| **Unit overview** |
| This unit is about preparing meat (other than poultry) for basic dishes.  The unit covers a range of preparation methods associated with the different types of meat excluding poultry. |

|  |
| --- |
| **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. |

This page is intentionally blank

Unit PPL2PC7 (HK9J 04) Prepare Meat for Basic Dishes

|  |
| --- |
| **Performance criteria** |
| **What you must do:** |
| There must be evidence for all Performance Criteria (PC). The assessor **must** assess Performance Criteria (PC) 1–5 by directly observing the candidate’s work.  PC 6 may be assessed by alternative methods if observation is not possible. |
| **1 Select the type and quantity of meat required for preparation.**  **2 Check the meat meets quality and other requirements.**  **3 Choose the correct tools, knives and equipment required to prepare the meat.**  **4 Use the tools, knives and equipment correctly when preparing the meat.**  **5 Prepare the meat to meet the requirements of the dish.**  6 Store any prepared meat not for immediate use in line with food safety regulations. |

|  |  |
| --- | --- |
| **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) beef  (b) lamb  (c) pork  **both**:  (d) dicing  (e) slicing | **one** from:  (f) boning  (g) seasoning or marinating  (h) trimming  (i) tying  (j) tenderising  (k) portioning  (l) marinating or adding dry rubs  (m) stuffing or filling |
| Evidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony. | |

Unit PPL2PC7 (HK9J 04) Prepare Meat for Basic Dishes

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | | | | | | **Scope/Range** | | | | | | | | | | | | |
| **What you must do** | | | | | | **What you must cover** | | | | | | | | | | | | |
| **1** | **2** | **3** | **4** | **5** | **6** | **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** | **m** |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

Unit PPL2PC7 (HK9J 04) Prepare Meat for Basic Dishes

|  |  |  |
| --- | --- | --- |
| **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 commonly used meats and how to identify them |  |
| 2 | Primary cuts of commonly used meats |  |
| 3 | How to check the meat meets requirements |  |
| 4 | What quality points to look for in fresh meat |  |
| 5 | Why and to whom should you report any problems with the meat or other ingredients |  |
| 6 | The correct tools, knives and equipment to carry out the required preparation methods |  |
| 7 | How to carry out the preparation methods correctly |  |
| 8 | Why it is important to use the correct techniques, tools, knives and equipment when preparing the meat |  |
| 9 | How to store prepared meat correctly |  |
| 10 | Healthy eating options when preparing meat |  |

Unit PPL2PC7 (HK9J 04) Prepare Meat for Basic Dishes

# Supplementary evidence

|  |  |  |
| --- | --- | --- |
| **Evidence** | | **Date** |
| 1 |  |  |
| 2 |  |  |
| 3 |  |  |
| 4 |  |  |
| 5 |  |  |
| 6 |  |  |

|  |
| --- |
| **Assessor feedback on completion of the unit** |
|  |