

Unit PPL2PC3 (HK9N 04) Prepare Fish for Basic 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 fresh fish for basic dishes.The unit covers a range of preparation methods and different types of fish including round, flat and oily. |

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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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Unit PPL2PL3 (HK9N 04) Prepare Fish for Basic Dishes

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| **Performance criteria** |
| **What you must do:** |
| There must be evidence for all Performance Criteria (PC). The assessor **must** assess PCs 1–5 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 fish required for preparation.****2 Check the fish meets quality and other requirements.****3 Choose the correct tools, knives and equipment required to prepare the fish.****4 Use the tools, knives and equipment correctly when preparing the fish.****5 Prepare the fish to meet the requirements of the dish.**6 Store any prepared fish 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) white fish — round(b) white fish — flat(c) oily fish**three** from:(d) darne(e) goujon(f) supreme(g) troncon(h) délice(i) paupiette | **one** from:(j) filleting* removing pin bones
* removing rib bones
* removing spine

(k) trimming(l) skinning(m) coating(n) marinating(o) stuffing/filling |
| 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** | **What you must cover** |
| **1** | **2** | **3** | **4** | **5** | **6** | **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** | **m** | **n** | **o** |
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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 commonly used fish and how to identify them |  |
| 2 | How to check that the fish meets requirements |  |
| 3 | What quality points to look for in fresh fish |  |
| 4 | Why and to whom should you report any problems with the fish or other ingredients |  |
| 5 | The correct tools, knives and equipment to carry out the preparation methods |  |
| 6 | How to carry out the preparation methods correctly |  |
| 7 | Why it is important to use the correct techniques, tools, knives, equipment when preparing the fish |  |
| 8 | The reasons for coating and marinating fish |  |
| 9 | The texture of different types of fish and what this means in terms of handling the fish during preparation |  |
| 10 | How to store prepared fish correctly |  |
| 11 | Healthy eating options when preparing fish |  |

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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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