

Unit PPL2PC1 (HK9R 04) Prepare Vegetables 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 vegetables using basic preparation methods.  The unit covers a range of preparation methods associated with vegetables including the traditional French cuts and all types of vegetables. |

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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** | |
| **Whatou must do:** | **What you must cover:** | |
| 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. | **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 vegetables required for preparation.  2 Check the vegetables meet quality and other requirements.  3 Choose the correct tools, knives and equipment required to prepare the vegetables.  4 Use the tools, knives and equipment correctly when preparing the vegetables.  5 Prepare the vegetables to meet the requirements of the dish.  6 Store any prepared vegetables not for immediate use in line with food safety regulations. | **seven** from:  (a) roots  (b) bulbs  (c) flower heads  (d) fungi  (e) seeds and pods  (f) tubers  (g) leaves  (h) stems  (i) vegetable fruits  **two** from:  (j) Julienne  (k) Brunoise  (l) Macédoine  (m) Jardinière  (n) Mirepoix  (o) Paysanne | **four** from:  (p) Washing  (q) Peeling  (r) Re-washing  (s) Chopping  (t) Slicing  (u) Trimming  (v) Turning  (w) Grating |
| 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** | | | | |
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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** |
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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 vegetables and how to identify them. |  |
| 2 | How to check that the vegetables meet requirements. |  |
| 3 | What quality points to look for in fresh vegetables. |  |
| 4 | What different fresh vegetables are available during each season. |  |
| 5 | Why and to whom should you report any problems with the vegetables or other ingredients. |  |
| 6 | The correct tools, knives and equipment to carry out each preparation method. |  |
| 7 | How to carry out each preparation method correctly. |  |
| 8 | Why it is important to use the correct techniques, tools, knives, and equipment when preparing vegetables. |  |
| 9 | How to maintain the appearance and texture of vegetables during preparation. |  |
| 10 | How to store prepared vegetables correctly. |  |
| 11 | Healthy eating options when preparing vegetables. |  |

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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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