

Unit PPL1PC9 (HK9Y 04) Prepare and Cook Grain

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 simple grain dishes, including the use of the following ingredients:* barley (pearl)
* oats
* wheat (cous cous)

You will use the following preparation and cooking methods:* boiling
* leaving covered
* soaking
* straining
* braising
* shallow frying
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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 Check that the grain is fit for cooking.2 Choose the right tools and equipment to prepare and cook grain.3 Use the tools and equipment correctly when preparing and cooking grain.4 Prepare the grain to meet requirements.5 Cook the grain as required.6 Finish the grain as required.7 Ensure the grain is at the right temperature for holding and serving.8 Store any grain 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 pearl barleyb oatsc wheat (bulgar or semolina or cous cous)d quino | **three** from:e boilingf leaving coveredg soakingh strainingi braisingj shallow frying | 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** |
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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 store uncooked grain. |  |
| 2 | How to check the grain to make sure it is fit for preparation and cooking. |  |
| 3 | Why and to whom you should report any problems with the grains or other ingredients. |  |
| 4 | The right tools and equipment for the preparation and cooking methods. |  |
| 5 | Why it is important to use the correct tools and equipment. |  |
| 6 | How to use the preparation and cooking methods. |  |
| 7 | The correct cooking times and processes for grain. |  |
| 8 | Correct temperatures for holding and serving cooked grain. |  |
| 9 | The correct storage requirements for basic grain dishes not for immediate consumption. |  |

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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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