

Unit PPL1PC7 (HL01 04) Prepare and Cook Pasta

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 PPL1PC7 (HL01 04) Prepare and Cook Pasta

|  |
| --- |
| **Unit overview** |
| This unit is about preparing and cooking pasta.The unit covers the following types of pasta:* dried
* fresh bought in

You will use the following preparation and cooking methods:* storing
* boiling
* blanching
* straining
 |

|  |
| --- |
| **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 PPL1PC7 (HL01 04) Prepare and Cook Pasta

|  |
| --- |
| **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 the pasta to make sure it is fit for preparation and cooking.2 Choose the right tools and equipment for preparing and cooking pasta.3 Use the tools and equipment correctly when preparing and cooking pasta.4 Prepare the pasta to meet requirements.5 Cook the pasta as required.6 Finish the pasta as required.7 Ensure the pasta is at the right temperature for holding and serving.8 Store cooked pasta 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: |
| **one** from:a dried pastab fresh bought in pastac **the cooking method** of boiling | **both:**d blanchinge straining | Evidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony. |

Unit PPL1PC7 (HL01 04) Prepare and Cook Pasta

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **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** |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

Unit PPL1PC7 (HL01 04) Prepare and Cook Pasta

|  |  |
| --- | --- |
| **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 | The different names and shapes of pasta that may be used. |  |
| 2 | How to check pasta to make sure it is fit for preparation and cooking. |  |
| 3 | Why and to whom you should report any problems with the pasta or other ingredients. |  |
| 4 | The right temperatures and cooking times for different types of pasta. |  |
| 5 | The right tools and equipment for the preparation methods. |  |
| 6 | How to prepare pasta using the correct preparation methods. |  |
| 7 | The right tools and equipment for the cooking methods. |  |
| 8 | Why it is important to use the correct tools and equipment. |  |
| 9 | How to carry out the cooking methods correctly. |  |
| 10 | How to identify when cooked pasta has the correct texture. |  |
| 11 | Why it is important not to overcook pasta. |  |
| 12 | The correct temperatures for holding and serving pasta. |  |
| 13 | The correct storage requirements for pasta not for immediate consumption. |  |

Unit PPL1PC7 (HL01 04) Prepare and Cook Pasta

# Supplementary evidence

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

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