

Unit PPL1PC1 (HL0A 04) Prepare Vegetables

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 for use in cooked or uncooked dishes, for example:* tubers — potatoes, artichokes or sweet potatoes
* roots — parsnips, carrots
* flower heads — cauliflower, broccoli
* leaves — cabbage, lettuce

You will prepare the vegetables by:* washing
* peeling
* cutting — slicing, chopping and shredding
* blanching
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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 1−4 by directly observing the candidate’s work.PC 5 may be assessed by alternative methods if observation is not possible. |
| 1 Check the vegetables are fit to be prepared.2 Choose the correct tools, knives and equipment to prepare vegetables.3 Use the tools, knives and equipment correctly when preparing vegetables.4 Prepare the vegetables to meet the requirements.5 Store any prepared vegetables not for immediate use safely. |

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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: |
| **four** from:a tubersb rootsc flower headsd leavese vegetable fruitsf stemsg bulbsh basic fungi | **all four** from:i washingj peelingk cutting (slicing or chopping or shredding)l blanchingEvidence 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** | **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** |
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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 frozen and unfrozen vegetables before preparation. |  |
| 2 | What you should look for to make sure each type of vegetable is fit to be prepared. |  |
| 3 | Why and to whom you should report any problems with the vegetables. |  |
| 4 | The right tools and equipment for each preparation method. |  |
| 5 | Why it is important to use the correct tools and equipment. |  |
| 6 | How you should carry out each preparation method correctly. |  |
| 7 | The correct storage requirements for basic vegetables 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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