## PPL2PC18 **(J8JJ 04)**

### Prepare, Cook and Finish Basic Rice Dishes

### Candidate’s statement

I confirm that the evidence detailed in this unit is my own work.

|  |  |
| --- | --- |
| Candidate’s name |  |
| Candidate’s signature |  |
| Date |  |

### Assessor’s statement

I confirm that the candidate has achieved all the requirements of this unit.

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| --- | --- |
| Assessor’s name |  |
| Assessor’s signature |  |
| Date |  |
| Countersigning Assessor’s name  (if applicable) |  |
| Countersigning Assessor’s signature  (if applicable) |  |
| Date |  |

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### Internal Verifier’s statement

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 |  |
| Countersigning Internal Verifier’s name (if applicable) |  |
| Countersigning Internal Verifier’s signature (if applicable) |  |
| Date |  |

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| External Verifier’s initials (if sampled) |  |
| Date |  |

#### Unit overview

This standard is about cooking and finishing basic rice dishes, for example:

* egg fried rice
* risotto
* pilaff/pilau
* kedgeree
* stir fry
* dolmades
* rice pudding
* sushi

The standard covers several types of rice, used in both sweet and savoury dishes and the associated preparation and cooking techniques.

#### 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.

#### Performance criteria (What you must do)

There must be evidence for all performance criteria (PC).

The assessor must assess PCs 1-6, 8 and 9 by directly observing the candidate’s work.

For PC 10, if it is not possible to observe both “holding” and “serving”, alternative methods of assessment may be used for one of them (ie either holding **or** serving) but the assessor must observe the other.

PCs 7 and 11 may be assessed by alternative methods if observation is not possible.

1. Select the type and quantity of rice and other ingredients required for preparation.
2. Check the rice and other ingredients meet quality and other requirements.
3. Choose the correct tools, knives and equipment required to prepare, cook and finish the rice dish.
4. Use the tools, knives and equipment correctly when preparing, cooking and finishing the rice dish.
5. Prepare the ingredients to meet the requirements of the rice dish.
6. Cook the ingredients to meet the requirements of the rice dish.
7. Strain and mould the rice as required.
8. Check the rice dish has the correct flavour, colour, texture and quantity.
9. Garnish and present the rice dish to meet requirements.
10. Make sure the rice dish is at the correct temperature for holding and serving.
11. Dispose of or, if permitted in organisation, store any cooked rice not for immediate use in line with food safety regulations.

#### Performance criteria evidence

| **Evidence reference** | **Evidence description** | **Date** | **PC 1** | **PC 2** | **PC 3** | **PC 4** | **PC 5** | **PC 6** | **PC 7** | **PC 8** | **PC 9** | **PC 10** | **PC 11** |
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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 a minimum of:

1. Rice - **three from:**

1.1 long

1.2 short

1.3 round

1.4 brown

**Five from across the following preparation and cooking methods:**

1. Preparation methods

2.1 soaking

2.2 washing

1. Cooking methods

3.1 boiling

3.2 frying

3.3 braising

3.4 steaming

3.5 stewing

3.6 baking

3.7 microwaving

1. Finishing methods – **both:**

4.1 garnishing

4.2 presenting

Evidence for any “what you must cover” point not included in the minimum observation requirements may be assessed using alternative assessment methods.

#### Scope / range evidence

| **Evidence reference** | **Evidence description** | **Date** | **1.1** | **1.2** | **1.3** | **1.4** | **2.1** | **2.2** | **3.1** | **3.2** | **3.3** | **3.4** | **3.5** | **3.6** | **3.7** | **4.1** | **4.2** |
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#### Knowledge and understanding (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).

| **Knowledge statement** | **Evidence reference** | **Date** |
| --- | --- | --- |
| 1. Different types of rice dishes and their characteristics. |  |  |
| 1. How to make sure that the rice and other ingredients meet dish requirements. |  |  |
| 1. What quality points to look for in rice. |  |  |
| 1. Why and to whom you should report any problems with the rice or other ingredients. |  |  |
| 1. The correct tools and equipment to carry out the required preparation and cooking methods. |  |  |
| 1. How to carry out each of the preparation, cooking and finishing methods according to dish requirements. |  |  |
| 1. Why it is important to use the correct techniques, tools and equipment when preparing, cooking and finishing rice dishes. |  |  |
| 1. The correct temperatures for cooking rice and why these temperatures are important. |  |  |
| 1. How to check and adjust a rice dish to make sure it has the correct colour, flavour, texture and quantity. |  |  |
| 1. The correct temperatures for holding and serving rice dishes. |  |  |
| 1. The correct temperatures and procedures for storing rice dishes not for immediate use. |  |  |
| 1. Healthy eating options when preparing, cooking and finishing rice dishes. |  |  |

#### Supplementary evidence

| **Reference** | **Evidence description** | **Date** |
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#### Assessor feedback on completion of the unit: