



Optional Units

BIIAB Level 2 NVQ Diploma in Food Production and Cooking (QCF)

601/5688/0

Version 2

Contents

Optional Group B

Unit No.	Unit Title
PRO4	Produce Basic Fish Dishes
PRO5	Produce Basic Meat Dishes
PRO6	Produce Basic Poultry Dishes
PRO7	Produce Basic Vegetable Dishes
CCF	Cook-Chill Food
CFF	Cook-Freeze Food
PRO8	Produce Basic Hot Sauces
PRO9	Produce Basic Rice, Pulse and Grain Dishes
PRO10	Produce Basic Pasta Dishes
PRO11	Produce Basic Bread and Dough Products
PRO12	Produce Basic Pastry Products
PRO1	Produce Basic Hot and Cold Desserts
PRO13	Produce Basic Cakes, Sponges and Scones
PRO2	Produce Cold Starters and Salads
PRO15	Produce Flour, Dough and Tray Baked Products

Optional Group C

Unit No.	Unit Title
PREP11	Prepare Hot and Cold Sandwiches
PRO17	Produce Basic Egg Dishes
PRO3	Produce Healthier Dishes
MEUFR	Maintain an Efficient Use of Food Resources
MEURK	Maintain an Efficient Use of Resources in the Kitchen
PREP12	Prepare, Operate and Clean Specialist Food Preparation and Cooking Equipment
LCTEINNM	Liaise with Care Team to Ensure that an Individual's Nutritional Needs are Met
PREP13	Prepare Meals for Distribution
MCD	Modify the Content of Dishes
PCF14	Prepare and Cook Food to Meet the Requirements of Allergy Sufferers
PREP10	Prepare Meals to Meet Relevant Nutritional Standards Set for School Meals
PNMI	Promote New Menu Items
PMIADBS	Present Menu Items According to a Defined Brand Standard
CFAQ60	Give customers a positive impression of yourself and your organisation
MDP	Maintain and deal with payments
P1	Provide a counter and takeaway service
CRD	Convert a Room for Dining
CKD	Complete Kitchen Documentation
SCK	Set Up and Close Kitchen
ERRHLTS	Employment Rights and Responsibilities in the Hospitality, Leisure, Travel and Tourism Sector

Unit Title	Produce Basic Fish Dishes	
BIIAB Reference	PRO4	
Level	2	
Credit Value	4	
GLH	34	
Unit Reference No.	H/601/4938	
Learning Outcome - The learner will:	Assessment Criterion - The learner can:	
1 Be able to produce basic fish dishes	1.1	Check fish meet dish requirements
	1.2	Choose and use the right tools and equipment correctly
	1.3	Combine fish with other ingredients
	1.4	Cook fish to meet dish requirements
	1.5	Garnish and present the dish to meet requirements
	1.6	Make sure dishes have the correct flavour, colour, consistency and quantity
	1.7	Make sure dishes are at correct temperature for holding and serving
	1.8	Safely store any cooked fish not for immediate use
2 Understand how to produce basic fish dishes	2.1	Describe how to check the fish meet dish requirements
	2.2	State what quality points to look for in fish
	2.3	Describe what to do if there are any problems with the fish or other ingredients
	2.4	State which tools and equipment to use for the relevant cooking method
	2.5	State why it is important to use the correct tools and equipment
	2.6	Explain why it is important to use the most appropriate cooking methods in relation to each type of fish
	2.7	State the correct temperatures for cooking fish and why these temperatures are important
	2.8	Describe how to garnish and present fish according to organisational requirements
	2.9	Describe how to correct a dish to make sure it has the correct colour, consistency and flavour
	2.10	State the correct temperature for holding and serving fish dishes
	2.11	State healthy eating options when cooking and finishing fish

Unit Title BIIAB Reference Level Credit Value GLH Unit Reference No.	Produce Basic Fish Dishes PRO4 2 4 34 H/601/4938
Learning Outcome - The learner will:	Assessment Requirements and Evidence Requirements
1 Be able to produce basic fish dishes	<p>The assessor must assess assessment criteria 1.1 - 1.7 by directly observing the learner's work.</p> <p>The assessor may assess assessment criterion 1.8 through questioning or witness testimony if no naturally occurring evidence is available.</p> <p>There must be performance evidence, gathered through observing the learner's work for:</p> <ul style="list-style-type: none"> • at least two from fish: <ul style="list-style-type: none"> a) raw fish portions b) processed fish products (i.e. fish cakes, coated fish portions) c) whole fish • at least four from cooking by: <ul style="list-style-type: none"> a) frying – deep b) frying – shallow c) grilling d) boiling (including boil in the bag) e) steaming f) baking g) microwaving <p>Evidence for the remaining assessment criteria may be assessed through questioning or witness testimony.</p>

Unit Title	Produce Basic Meat Dishes	
BIIAB Reference	PRO5	
Level	2	
Credit Value	4	
GLH	34	
Unit Reference No.	H/601/4941	
Learning Outcome - The learner will:	Assessment Criterion - The learner can:	
1 Be able to produce basic meat dishes	1.1	Check meat meets type, cut, quality and quantity requirements
	1.2	Choose and use tools and equipment correctly
	1.3	Combine meat with other ingredients
	1.4	Cook meat to meet dish requirements
	1.5	Make sure dish has the correct flavour, consistency and quantity
	1.6	Garnish and present the dish to meet organisational specifications
	1.7	Make sure dishes are at correct temperature for holding and serving
	1.8	Safely store cooked meat not for immediate use
2 Understand how to produce basic meat dishes	2.1	Describe how to check the meat is of correct type, cut and quantity for dishes
	2.2	State what quality points to look for in prepared meat
	2.3	Describe what to do if there any problems with the meat or other ingredients
	2.4	Explain the benefits of sealing meat
	2.5	State the most effective (or appropriate) methods of cooking different cuts of meat
	2.6	State the correct tools and equipment to use for relevant cooking methods
	2.7	State why it is important to use the correct tools and equipment
	2.8	Describe how to use different cooking methods to meet dish requirements
	2.9	State the correct temperature for cooking meat using various methods
	2.10	Describe how to correct a meat dish to meet finishing requirements
	2.11	Describe how to follow finishing methods, including garnishing and presentation
	2.12	State correct temperature for holding and serving meat
	2.13	State healthy eating options when cooking and finishing meat

Unit Title BIIAB Reference Level Credit Value GLH Unit Reference No.	Produce Basic Meat Dishes PRO5 2 4 34 H/601/4941
Learning Outcome - The learner will:	Assessment Requirements and Evidence Requirements
<p>1 Be able to produce basic meat dishes</p>	<p>The assessor must assess assessment criteria 1.1 - 1.7 by directly observing the learner's work.</p> <p>The assessor may assess assessment criterion 1.8 through questioning or witness testimony if no naturally occurring evidence is available.</p> <p>There must be performance evidence, gathered through observing the learner's work for:</p> <ul style="list-style-type: none"> • at least two from meat: <ul style="list-style-type: none"> a) raw meat portions b) processed meat products (i.e. burgers, sausages) c) meat joints • at least five from cooking by: <ul style="list-style-type: none"> a) grilling (over and under heat sources) b) griddling c) frying (shallow/stir) d) boiling (including boil in the bag) e) braising f) steaming g) stewing h) roasting i) baking j) microwaving <p>Evidence for the remaining assessment criteria may be assessed through questioning or witness testimony.</p>

Unit Title	Produce Basic Poultry Dishes	
BIIAB Reference	PRO6	
Level	2	
Credit Value	4	
GLH	33	
Unit Reference No.	R/601/7303	
Learning Outcome - The learner will:	Assessment Criterion - The learner can:	
1 Be able to produce basic poultry dishes	1.1	Check poultry meets dish requirements
	1.2	Choose and use tools and equipment correctly
	1.3	Combine poultry with other ingredients
	1.4	Cook poultry to meet dish requirements
	1.5	Make sure dishes have the correct flavour, colour, consistency and quantity
	1.6	Garnish and present dishes to meet requirements
	1.7	Make sure dishes are at correct temperature for holding and serving
	1.8	Safely store cooked poultry not for immediate use
2 Understand how to produce basic poultry dishes	2.1	Describe how to check the poultry meets dish requirements
	2.2	State what quality points to look for in poultry items, including frozen and coated items
	2.3	Describe what to do if there any problems with the poultry or other ingredients
	2.4	State what tools and equipment to use for the relevant cooking methods
	2.5	State why it is important to use the tools and equipment correctly
	2.6	Describe how each of the cooking methods should be followed to meet dish requirements
	2.7	State why it is important to use the correct cooking techniques
	2.8	State the correct temperatures for cooking poultry and poultry products
	2.9	Describe how to correct a poultry dish to meet finishing requirements
	2.10	Describe how to follow finishing methods including: garnishing and presentation
	2.11	State the correct temperature for holding and serving poultry dishes
	2.12	State healthy eating options when cooking and finishing poultry

Unit Title BIIAB Reference Level Credit Value GLH Unit Reference No.	Produce Basic Poultry Dishes PRO6 2 4 33 R/601/7303
Learning Outcome - The learner will:	Assessment Requirements and Evidence Requirements
1 Be able to produce basic poultry dishes	<p>The assessor must assess assessment criteria 1.1 - 1.7 by directly observing the learner's work.</p> <p>The assessor may assess assessment criterion 1.8 through questioning or witness testimony if no naturally occurring evidence is available.</p> <p>There must be performance evidence, gathered through observing the learner's work for:</p> <ul style="list-style-type: none"> • at least two from poultry: <ul style="list-style-type: none"> a) coated poultry products b) raw poultry portions c) whole birds • at least four from cooking by: <ul style="list-style-type: none"> a) grilling b) griddling c) roasting d) poaching (including boil in the bag) e) frying (deep/shallow/sautéing/stir) <p>Evidence for the remaining assessment criteria may be assessed through questioning or witness testimony.</p>

Unit Title	Produce Basic Vegetable Dishes	
BIIAB Reference	PRO7	
Level	2	
Credit Value	4	
GLH	32	
Unit Reference No.	R/601/4949	
Learning Outcome - The learner will:	Assessment Criterion - The learner can:	
1 Be able to produce basic vegetable dishes	1.1	Check the vegetables meet both quality and quantity requirements
	1.2	Choose and use tools and equipment correctly
	1.3	Combine vegetables with other ingredients
	1.4	Cook vegetables to meet dish requirements
	1.5	Make sure dish has the correct flavour, colour, texture and quantity
	1.6	Finish and present dishes to meet requirements
	1.7	Make sure dishes are at correct temperature for holding and serving
	1.8	Safely store cooked vegetables not for immediate use
2 Understand how to produce basic vegetable dishes	2.1	Describe how to check vegetables meet dish requirements
	2.2	State what quality points to look for in vegetables
	2.3	Describe what to do if there are any problems with the vegetables or other ingredients
	2.4	State what tools and equipment are needed to carry out the relevant cooking methods
	2.5	Describe how each of the cooking methods should be followed to meet dish requirements
	2.6	State the correct temperatures for cooking the relevant vegetable dishes
	2.7	Describe how to maintain the nutritional value of vegetables during cooking and holding
	2.8	State the main reasons for blanching vegetables
	2.9	State which vegetables are suitable for high and low pressure steaming
	2.10	Describe how to finish basic vegetable dishes
	2.11	State the correct temperature for holding and serving vegetable dishes
	2.12	State healthy eating options when cooking and finishing vegetable dishes

Unit Title BIIAB Reference Level Credit Value GLH Unit Reference No.	Produce Basic Vegetable Dishes PRO7 2 4 32 R/601/4949
Learning Outcome - The learner will:	Assessment Requirements and Evidence Requirements
<p>1 Be able to produce basic vegetable dishes</p>	<p>The assessor must assess assessment criteria 1.1 -1.7 by directly observing the learner’s work.</p> <p>The assessor may assess assessment criterion 1.8 through questioning or witness testimony if no naturally occurring evidence is available.</p> <p>There must be performance evidence, gathered through observing the learner’s work for:</p> <ul style="list-style-type: none"> • at least four from vegetables: <ul style="list-style-type: none"> a) roots and tubers b) bulbs c) flower heads d) fungi e) seeds and pods f) leaves g) stems h) vegetable fruits • at least one from format: <ul style="list-style-type: none"> a) fresh b) frozen c) pre-prepared • at least four from cooking by: <ul style="list-style-type: none"> a) blanching b) boiling c) roasting d) baking e) grilling f) frying (deep/shallow/stir) g) steaming h) combination cooking methods i) microwaving <p>Evidence for the remaining assessment criteria may be assessed through questioning or witness testimony.</p>

Unit Title	Cook-Chill Food	
BIIAB Reference	CCF	
Level	2	
Credit Value	3	
GLH	27	
Unit Reference No.	L/601/4755	
Learning Outcome - The learner will:	Assessment Criterion - The learner can:	
1 Be able to portion pack and blast chill food	1.1	Make sure food is of the correct type, quality and quantity required
	1.2	Deal correctly with any food that does not meet requirements
	1.3	Portion, pack and cover food correctly
	1.4	Blast-chill food and seal and label it correctly
	1.5	Transport containers to the appropriate storage areas
	1.6	Ensure that containers are handled correctly during transport and they remain undamaged
	1.7	Monitor and record food temperatures accurately
2 Understand how to portion pack and blast chill food	2.1	State why time and temperature is important when preparing cook-chill food
	2.2	State why food containers must be sealed and labelled correctly before storage
	2.3	State why portions must be controlled when filling packages
	2.4	Describe what quality points to look for when portioning, packing and blast chilling food
3 Be able to store cook-chill food	3.1	Store cook-chill items under the correct conditions
	3.2	Follow stock rotation procedures correctly and use stock in date order
	3.3	Maintain accurate records of food items that are received, stored and issued
	3.4	Handle food items so that they remain undamaged
	3.5	Monitor and record food temperatures accurately
	3.6	Secure storage areas against unauthorised access
	3.7	Report any problems with storage of cooking items promptly to proper person
4 Understand how to store cook-chill food	4.1	State why it is important to monitor and record food temperatures regularly
	4.2	State why stock rotation procedures must be followed
	4.3	State why time and temperature are important when storing cook-chill food
	4.4	State why storage areas should be secure from unauthorised access

Unit Title BIIAB Reference Level Credit Value GLH Unit Reference No.	Cook-Chill Food CCF 2 3 27 L/601/4755
Learning Outcome - The learner will:	Assessment Requirements and Evidence Requirements
1 Be able to portion pack and blast chill food	<p>The assessor must assess assessment criteria 1.1, 1.3 – 1.7 by directly observing the learner’s work.</p> <p>The assessor may assess assessment criterion 1.2 through questioning or witness testimony if no naturally occurring evidence is available.</p> <p>There must be performance evidence, gathered through observing the learner’s work for:</p> <ul style="list-style-type: none"> • at least four from food: <ul style="list-style-type: none"> a) meat dishes b) poultry dishes c) joints/whole birds d) vegetables/fruits e) vegetable dishes f) fish dishes g) sauces/soups h) egg dishes i) pasta dishes j) desserts <p>Evidence for the remaining assessment criteria may be assessed through questioning or witness testimony.</p>
3 Be able to store cook-chill food	<p>The assessor must assess assessment criteria 3.1-3.6 by directly observing the learner’s work.</p> <p>The assessor may assess assessment criteria 3.7 through questioning or witness testimony if no naturally occurring evidence is available.</p> <p>Evidence for the remaining assessment criteria may be assessed through questioning or witness testimony.</p>

Unit Title	Cook-Freeze Food	
BIIAB Reference	CFF	
Level	2	
Credit Value	3	
GLH	27	
Unit Reference No.	D/601/4758	
Learning Outcome - The learner will:	Assessment Criterion - The learner can:	
1 Be able to portion, pack and blast freeze food	1.1	Make sure food is of the correct type, quality and quantity required
	1.2	Deal with any problems identified with the quality of the food correctly
	1.3	Portion, pack and cover food correctly
	1.4	Blast-freeze, seal and label food correctly
	1.5	Transport containers to the appropriate storage area
	1.6	Handle containers correctly ensuring they remain undamaged
	1.7	Monitor and record food temperatures accurately
2 Understand how to portion, pack and blast freeze food	2.1	State why time and temperature are important when preparing cook-freeze food
	2.2	State why food containers must be sealed and labelled correctly before storage
	2.3	State why portions must be controlled when filling packages
3 Be able to store cook-freeze food	3.1	Follow stock rotation procedures and use stock accordingly
	3.2	Maintain accurate records of food items that are received, stored and issued
	3.3	Handle food items with care so they remain undamaged
	3.4	Monitor and record food temperatures accurately
	3.5	Secure storage areas against unauthorised access
	3.6	Identify any problems with the storage of cook-freeze items and report them to the proper person
4 Understand how to store cook-freeze food	4.1	State why it is important to monitor and record food temperatures regularly
	4.2	State why stock rotation procedures must be followed
	4.3	State why time and temperature are important when storing cook-freeze food
	4.4	State why storage areas should be secure from unauthorised access

Unit Title BIIAB Reference Level Credit Value GLH Unit Reference No.	Cook-Freeze Food CFF 2 3 27 D/601/4758
Learning Outcome - The learner will:	Assessment Requirements and Evidence Requirements
<p>1 Be able to portion, pack and blast freeze food</p>	<p>The assessor must assess assessment criteria 1.1, 1.3-1.7 by directly observing the learner's work.</p> <p>The assessor may assess assessment criterion 1.2 through questioning or witness testimony if no naturally occurring evidence is available.</p> <p>There must be performance evidence, gathered through observing the learner's work for:</p> <ul style="list-style-type: none"> • at least four from food: <ul style="list-style-type: none"> a) meat dishes b) poultry dishes c) joints/whole birds d) vegetables/fruits e) vegetable dishes f) fish dishes g) sauces/soups h) egg dishes i) desserts <p>Evidence for the remaining assessment criteria may be assessed through questioning or witness testimony.</p>
<p>3 Be able to store cook-freeze food</p>	<p>The assessor must assess assessment criteria 3.1-3.5 by directly observing the learner's work.</p> <p>The assessor may assess assessment criterion 3.6 through questioning or witness testimony if no naturally occurring evidence is available.</p> <p>Evidence for the remaining assessment criteria may be assessed through questioning or witness testimony.</p>

Unit Title	Produce Basic Hot Sauces	
BIIAB Reference	PRO8	
Level	2	
Credit Value	4	
GLH	36	
Unit Reference No.	F/601/7328	
Learning Outcome - The learner will:	Assessment Criterion - The learner can:	
1 Be able to produce a basic hot sauce	1.1	Check ingredients meet quality and quantity requirements
	1.2	Choose and use tools and equipment correctly
	1.3	Prepare, cook and finish the sauce to meet requirements
	1.4	Make sure that the sauce has the correct flavour, colour, texture, consistency and finish
	1.5	Present the sauce to meet requirements
	1.6	Make sure the sauce is at the correct temperature for holding and serving
	1.7	Safely store cooked sauces not for immediate use
2 Understand how to produce a basic hot sauce	2.1	Describe how to check ingredients meet dish requirements
	2.2	State what qualities to look for in sauce ingredients
	2.3	Describe how to use correct tools and equipment required for preparation, cooking and finishing hot sauces
	2.4	State the importance of using the correct equipment and techniques
	2.5	State the correct temperature for cooking various hot sauces
	2.6	Describe how to identify when hot sauces have the correct flavour, colour, texture, consistency and finish
	2.7	Describe how to present cooked sauces correctly
	2.8	State the importance of holding and serving sauces at the correct temperature
	2.9	State healthy eating options when making hot sauce dishes

Unit Title BIIAB Reference Level Credit Value GLH Unit Reference No.	Produce Basic Hot Sauces PRO8 2 4 36 F/601/7328
Learning Outcome - The learner will:	Assessment Requirements and Evidence Requirements
1 Be able to produce basic hot sauces	<p>The assessor must assess assessment criterion 1.1-1.5 by directly observing the learner's work.</p> <p>For assessment criterion 1.6, where there is no naturally occurring evidence for both 'holding' and 'serving', the assessor may assess the candidate through questioning or witness testimony for one of them (i.e. either holding or serving) but must observe the other.</p> <p>The assessor may assess assessment criterion 1.7 through questioning or witness testimony if no naturally occurring evidence is available.</p> <p>There must be performance evidence, gathered through observing the learner's work for:</p> <ul style="list-style-type: none"> • at least five from preparation, cooking and finishing methods: <ul style="list-style-type: none"> a) weighing/measuring b) chopping c) simmering d) boiling e) roux preparation f) passing/straining/blending g) skimming g) whisking i) adding cream <p>Evidence for the remaining assessment criteria may be assessed through questioning or witness testimony.</p>

Unit Title	Produce Basic Rice, Pulse and Grain Dishes	
BIIAB Reference	PRO9	
Level	2	
Credit Value	3	
GLH	25	
Unit Reference No.	K/601/4861	
Learning Outcome - The learner will:	Assessment Criterion - The learner can:	
1 Be able to produce basic rice, pulse and grain dishes	1.1	Check ingredients meet quality and quantity requirements
	1.2	Choose and use tools and equipment correctly
	1.3	Cook ingredients using the correct preparation and cooking methods
	1.4	Make sure dishes have the correct flavour, colour, texture and quantity
	1.5	Garnish and present food products to meet organisational standards
	1.6	Make sure dishes are at the correct temperature for holding and serving
	1.7	Make sure prepared food is stored safely that is not for immediate use
2 Understand how to produce basic rice, pulse and grain dishes	2.1	Describe how to check ingredients meet the dish requirements
	2.2	State what quality points to look for in rice, pulse and grains
	2.3	Describe what to do if there are problems with rice, pulse and grains
	2.4	State the correct tools and equipment to carry out relevant preparation methods
	2.5	State why it is important to use the correct equipment and techniques
	2.6	Describe how to determine the correct cooking methods
	2.7	Describe how to identify when rice, pulse and grain dishes have the correct colour, flavour, texture and quantity
	2.8	State the correct temperature for holding and serving rice, pulse and grain dishes
	2.9	Describe how rice, pulse and grains can be cooled which maintains effective food safety
	2.10	State healthy eating options when making rice, pulse and grain dishes

Unit Title BIIAB Reference Level Credit Value GLH Unit Reference No.	Produce Basic Rice, Pulse and Grain Dishes PRO9 2 3 25 K/601/4861
Learning Outcome - The learner will:	Assessment Requirements and Evidence Requirements
<p>1 Be able to produce basic rice, pulse and grain dishes</p>	<p>The assessor must assess assessment criteria 1.1-1.5 by directly observing the learner's work.</p> <p>For assessment criterion 1.6, where there is no naturally occurring evidence for both 'holding' and 'serving', the assessor may assess the candidate through questioning or witness testimony for one of them (i.e. either holding or serving) but must observe the other.</p> <p>The assessor may assess assessment criterion 1.7 through questioning or witness testimony if no naturally occurring evidence is available.</p> <p>There must be performance evidence, gathered through observing the learner's work for:</p> <ul style="list-style-type: none"> • all three from ingredients: <ul style="list-style-type: none"> a) rice b) peas, beans and lentils c) grain, including polenta • at least four from preparation and cooking methods: <ul style="list-style-type: none"> a) soaking and washing b) boiling c) braising d) steaming e) frying f) baking g) microwaving <p>Evidence for the remaining assessment criteria may be assessed through questioning or witness testimony.</p>

Unit Title	Produce Basic Pasta Dishes	
BIIAB Reference	PRO10	
Level	2	
Credit Value	3	
GLH	25	
Unit Reference No.	F/601/7331	
Learning Outcome - The learner will:	Assessment Criterion - The learner can:	
1 Be able to produce basic pasta dishes	1.1	Check pasta and other ingredients meet dish requirements
	1.2	Choose and use the correct tools and equipment correctly
	1.3	Prepare and cook the pasta and other ingredients to meet the dish requirements
	1.4	Make sure pasta dish is of the correct flavour, colour, texture and quantity
	1.5	Present and garnish the pasta dish to meet requirements
	1.6	Make sure the temperature is correct for holding and serving pasta dishes
	1.7	Safely store any cooked pasta dishes not for immediate use
2 Understand how to produce basic pasta dishes	2.1	Describe how to check the pasta and other ingredients meet dish requirements
	2.2	State what quality points to look for in pasta and other ingredients used in the dish
	2.3	Describe what to do if there are any problems with the pasta or other ingredients
	2.4	State why time and temperature are important when cooking and finishing pasta dishes
	2.5	Explain which tools and equipment to use for the relevant preparation and cooking methods
	2.6	Describe how to carry out the relevant preparation and cooking methods
	2.7	State why it is important to use the correct equipment and techniques
	2.8	Describe how to identify when pasta has the correct flavour, colour, texture and quantity
	2.9	State the correct temperature for holding and serving pasta dishes
	2.10	Describe how to cool pasta to ensure effective food safety prior to storage
	2.11	Describe how to safely store cooked pasta dishes
	2.12	State healthy eating option when making pasta dishes

Unit Title BIIAB Reference Level Credit Value GLH Unit Reference No.	Produce Basic Pasta Dishes PRO10 2 3 25 F/601/7331
Learning Outcome - The learner will:	Assessment Requirements and Evidence Requirements
<p>1 Be able to produce basic pasta dishes</p>	<p>The assessor must assess assessment criteria 1.1-1.5 by directly observing the learner's work.</p> <p>For assessment criterion 1.6, where there is no naturally occurring evidence for both 'holding' and 'serving', the assessor may assess the candidate through questioning or witness testimony for one of them (i.e. either holding or serving) but must observe the other.</p> <p>The assessor may assess assessment criterion 1.7 through questioning or witness testimony if no naturally occurring evidence is available.</p> <p>There must be performance evidence, gathered through observing the learner's work for:</p> <ul style="list-style-type: none"> • at least three from pasta <ul style="list-style-type: none"> a) stuffed b) shaped c) lasagne d) dried e) pre-prepared fresh • at least three from preparation and cooking methods <ul style="list-style-type: none"> a) blanching b) straining c) mixing d) boiling e) baking <p>Evidence for the remaining assessment criteria may be assessed through questioning or witness testimony.</p>

Unit Title	Produce Basic Bread and Dough Products	
BIIAB Reference	PRO11	
Level	2	
Credit Value	4	
GLH	38	
Unit Reference No.	K/601/4925	
Learning Outcome - The learner will:	Assessment Criterion - The learner can:	
1 Be able to produce basic bread and dough products	1.1	Check the ingredients meet quality and quantity requirements for the dish
	1.2	Choose and use the correct tools and equipment
	1.3	Prepare and cook ingredients to meet requirements
	1.4	Make sure the bread and dough products have the correct colour, texture and finish
	1.5	Present the bread and dough product to meet requirements
	1.6	Make sure the bread and dough product is at the correct temperature for holding and serving
	1.7	Safely store any cooked bread and dough product not for immediate use
2 Understand how to produce basic bread and dough products	2.1	Describe how to check that the ingredients meet dish requirements
	2.2	State what quality points to look for in bread and dough products
	2.3	Describe what to do if there are any problems with the ingredients
	2.4	State which tools and equipment should be used to carry out the relevant methods to prepare, cook and serve basic bread and dough products
	2.5	Describe how to correctly carry out the relevant cooking methods
	2.6	State why it is important to use the correct tools, equipment and techniques
	2.7	Describe how to identify when bread and dough products have the correct colour, texture and finish
	2.8	Describe how to carry out relevant finishing methods
	2.9	State the correct temperature and conditions for holding and serving bread and dough products
	2.10	State how to safely store bread and dough products
	2.11	State healthy eating options when making bread and dough products

Unit Title BIIAB Reference Level Credit Value GLH Unit Reference No.	Produce Basic Bread and Dough Products PRO11 2 4 38 K/601/4925
Learning Outcome - The learner will:	Assessment Requirements and Evidence Requirements
<p>1 Be able to produce basic bread and dough products</p>	<p>The assessor must assess assessment criteria 1.1-1.5 by directly observing the learner’s work.</p> <p>For assessment criterion 1.6, where there is no naturally occurring evidence for both ‘holding’ and ‘serving’, the assessor may assess the candidate through questioning or witness testimony for one of them (i.e. either holding or serving) but must observe the other.</p> <p>The assessor may assess assessment criterion 1.7 through questioning or witness testimony if no naturally occurring evidence is available.</p> <p>There must be performance evidence, gathered through observing the learner’s work for:</p> <ul style="list-style-type: none"> • at least two from bread and dough products: <ul style="list-style-type: none"> a) bun dough b) bread dough c) naan dough/pitta dough d) pizza dough e) soda bread dough f) par-cooked products • at least seven from preparation and cooking methods: <ul style="list-style-type: none"> a) weighing/measuring b) sieving c) mixing/kneading d) proving e) knocking back f) shaping g) baking h) frying • at least one from finishing methods: <ul style="list-style-type: none"> a) glazing b) icing c) filling d) decorating <p>Evidence for the remaining assessment criteria may be assessed through questioning or witness testimony.</p>

Unit Title	Produce Basic Pastry Products	
BIIAB Reference	PRO12	
Level	2	
Credit Value	5	
GLH	43	
Unit Reference No.	F/601/4946	
Learning Outcome - The learner will:	Assessment Criterion - The learner can:	
1 Be able to produce basic pastry products	1.1	Check ingredients meet quality and quantity requirements
	1.2	Choose and use the correct techniques, tools and equipment
	1.3	Prepare and cook ingredients to meet dish requirements
	1.4	Make sure pastry has the correct flavour, colour, texture and finish
	1.5	Make sure the temperature is correct for holding and serving
	1.6	Safely store any cooked pastry not for immediate use
2 Understand how to produce basic pastry products	2.1	Describe how to check the ingredients meet dish requirements
	2.2	Describe what to do if there are any problems with the ingredients
	2.3	State why it is important to follow the recipe when preparing pastry products correctly
	2.4	Describe how to correctly use tools and equipment required for preparing, cooking and finishing basic pastry dishes
	2.5	Describe how to carry out the relevant preparation, cooking and finishing methods
	2.6	State why it is important to use the correct tools, equipment and techniques
	2.7	State the correct temperatures for cooking pastry products
	2.8	Describe how to identify when pastry products have the correct flavour, colour, texture and finish
	2.9	State how to store pastry products after preparation and cooking
	2.10	State healthy eating options when making pastry products

Unit Title BIIAB Reference Level Credit Value GLH Unit Reference No.	Produce Basic Pastry Products PRO12 2 5 43 F/601/4946
Learning Outcome - The learner will:	Assessment Requirements and Evidence Requirements
<p>1 Be able to produce basic pastry dishes</p>	<p>The assessor must assess assessment criteria 1.1-1.4 by directly observing the learner's work.</p> <p>For assessment criterion 1.5, where there is no naturally occurring evidence for both 'holding' and 'serving', the assessor may assess the candidate through questioning or witness testimony for one of them (i.e. either holding or serving) but must observe the other.</p> <p>The assessor may assess assessment criterion 1.6 through questioning or witness testimony if no naturally occurring evidence is available.</p> <p>There must be performance evidence, gathered through observing the learner's work for:</p> <ul style="list-style-type: none"> • at least three from pastry: <ul style="list-style-type: none"> a) short b) sweet c) suet d) choux e) puff f) convenience • at least six from preparation methods: <ul style="list-style-type: none"> a) weighing/measuring b) sifting c) rubbing in d) creaming e) resting f) piping g) rolling h) laminating/folding i) cutting/shaping/trimming j) lining • at least one from cooking methods: <ul style="list-style-type: none"> a) baking b) steaming c) combining cooking methods <p>Evidence for the remaining assessment criteria may be assessed through questioning or witness testimony.</p>

Unit Title	Produce Basic Hot and Cold Desserts	
BIIAB Reference	PRO1	
Level	2	
Credit Value	3	
GLH	28	
Unit Reference No.	J/601/4964	
Learning Outcome - The learner will:	Assessment Criterion - The learner can:	
1 Be able to produce hot and cold desserts	1.1	Check ingredients meet quality and quantity requirements
	1.2	Choose and use the right tools and equipment
	1.3	Use correct preparation and cooking methods to prepare desserts
	1.4	Make sure dishes have the correct flavour, colour, texture and quantity
	1.5	Finish and present the dish to meet organisational standards
	1.6	Make sure dishes are at the correct temperature for holding and serving
	1.7	Safely store any prepared ingredients not for immediate consumption
2 Understand how to produce hot and cold desserts.	2.1	Describe how to check that ingredients meet dish requirements
	2.2	Describe what to do if there are any problems with ingredients
	2.3	State why time and temperature are important when finishing basic hot and cold desserts
	2.4	State what quality points to look for in basic hot and cold desserts
	2.5	Describe how to correctly carry out the relevant cooking methods
	2.6	Describe how to carry out the relevant finishing methods
	2.7	State why it is important to use the correct tools, equipment and techniques
	2.8	Describe how to identify the correct colour, texture, consistency and quantity of hot and cold desserts
	2.9	Describe what types of problems can occur when cooking and finishing hot and cold desserts and how to correct them
	2.10	Describe how to store prepared hot and cold desserts
	2.11	State healthy eating options when preparing hot and cold desserts

Unit Title BIIAB Reference Level Credit Value GLH Unit Reference No.	Produce Basic Hot and Cold Desserts PRO1 2 3 28 J/601/4964
Learning Outcome - The learner will:	Assessment Requirements and Evidence Requirements
<p>1 Be able to produce hot and cold desserts</p>	<p>The assessor must assess assessment criteria 1.1 - 1.5 by directly observing the learner's work.</p> <p>For assessment criterion 1.6, where there is no naturally occurring evidence for both 'holding' and 'serving', the assessor may assess the candidate through questioning or witness testimony for one of them (i.e. either holding or serving) but must observe the other.</p> <p>The assessor may assess assessment criterion 1.7 through questioning or witness testimony if no naturally occurring evidence is available.</p> <p>There must be performance evidence, gathered through observing the learner's work for:</p> <ul style="list-style-type: none"> • at least three from ingredients: <ul style="list-style-type: none"> a) ice cream b) pre-prepared pastry based products c) pre-prepared sponge based products d) pre-prepared egg based products e) fresh fruit f) pre-prepared fruit • at least two from cooking methods: <ul style="list-style-type: none"> a) baking b) frying c) microwaving d) steaming • at least three from finishing methods: <ul style="list-style-type: none"> a) garnishing b) de-moulding c) slicing d) portioning e) piping f) glazing <p>Evidence for the remaining assessment criteria may be assessed through questioning or witness testimony.</p>

Unit Title	Produce Basic Cakes, Sponges and Scones	
BIIAB Reference	PRO13	
Level	2	
Credit Value	4	
GLH	32	
Unit Reference No.	L/601/4934	
Learning Outcome - The learner will:	Assessment Criterion - The learner can:	
1 Be able to produce basic cakes, sponges and scones	1.1	Check ingredients meet requirements
	1.2	Choose and use tools and equipment correctly
	1.3	Prepare, cook and finish the product to meet requirements
	1.4	Make sure products have correct flavour, colour, texture and quantity
	1.5	Present the product to meet requirements
	1.6	Make sure products are at correct temperature for holding and serving
	1.7	Safely store any cooked products not for immediate use
2 Understand how to produce basic cakes, sponges and scones	2.1	Describe how to check the ingredients meet requirements
	2.2	State what quality points to look for in the ingredients
	2.3	Describe what you should do if there is a problem with the ingredients
	2.4	State the correct tools and equipment to carry out the necessary preparation and cooking methods
	2.5	Describe how to carry out the necessary preparation and cooking methods according to product requirements
	2.6	State why it is important to use the correct tools, equipment and techniques
	2.7	Describe how to identify when cakes, sponges and scones have the correct flavour, colour, texture and quantity
	2.8	Describe how to present basic cakes sponges and scones
	2.9	Describe how to store cakes, sponges and scones
	2.10	State healthy eating options when making cakes, sponges and scones

Unit Title BIIAB Reference Level Credit Value GLH Unit Reference No.	Produce Basic Cakes, Sponges and Scones PRO13 2 4 32 L/601/4934
Learning Outcome - The learner will:	Assessment Requirements and Evidence Requirements
<p>1 Be able to produce basic cakes, sponges and scones</p>	<p>The assessor must assess assessment criteria 1.1-1.5 by directly observing the learner's work.</p> <p>For assessment criterion 1.6, where there is no naturally occurring evidence for both 'holding' and 'serving', the assessor may assess the candidate through questioning or witness testimony for one of them (i.e. either holding or serving) but must observe the other. The assessor may assess assessment criterion 1.7 through questioning or witness testimony if no naturally occurring evidence is available.</p> <p>There must be performance evidence, gathered through observing the learner's work for:</p> <ul style="list-style-type: none"> • at least twelve from preparation and cooking methods: <ul style="list-style-type: none"> a) using prepared mixes b) weighing/measuring c) creaming/beating d) whisking e) folding f) rubbing in g) greasing h) glazing i) portioning j) piping k) shaping l) baking m) filling n) rolling o) lining p) trimming/icing q) spreading/smoothing r) kneading s) dusting/dredging/sprinkling t) mixing <p>Candidates must demonstrate through performance that they can make three of the following:</p> <ul style="list-style-type: none"> a) cakes (e.g. fruit cake, rock cakes, small cakes, shortcake/bread) b) sponges (e.g. Victoria sandwich, sponge biscuits, Swiss roll) c) scones <p>Evidence for the remaining assessment criteria may be assessed through questioning or witness testimony.</p>



Infor House
1 Lakeside Road
Farnborough
Hampshire
GU14 6XP