|  |  |  |  |
| --- | --- | --- | --- |
| Title | **Prepare, cook and finish meat, poultry and fish dishes** | | |
| Level | **2** | **Credits** | **11** |

|  |  |
| --- | --- |
| Purpose | The aim of this module is to develop basic knowledge, skills and understanding to prepare, cook and finish meat, poultry and fish dishes |

|  |  |
| --- | --- |
| Classification ISCED | 1013 Hotel, restaurants and catering |

|  |  |
| --- | --- |
| Available grade | Competent / Not yet competent |

|  |  |
| --- | --- |
| Modification history | N/A |

|  |  |  |
| --- | --- | --- |
| **Competency standards** | **Performance criteria** | **Knowledge of understanding** |
| **LU1: Assemble food and equipment to prepare cookand finish meat, poultry** | P1 Assemble food and ingredients required to prepare and cook meat, poultry and fish dishes  P2 Where necessary, defrost meat, poultry and fish ready for preparation  P3 Select appropriate equipment needed to prepare and cook meat, poultry and fish dishes  P4 Check that meat, poultry, fish and other ingredients meet type, quality and quantity requirements | K1 Explain to store fresh and frozen meat, poultry and fish dishes correctly before cooking  K2 Explain to check that meat, poultry and fish are fit for preparation and cooking  K3 Brief you should do if there are problems with the meat, poultry and fish or other ingredients  K4 Explain to decide when meat, poultry and fish needs defrosting before cooking and Define this is important  K5 Explain to prepare meat, poultry and fish including defrosting, seasoning and storing  K6 Define it is important to use the correct tools and equipment to prepare and cook meat, poultry and fish dishes  K7 Explain to carry out the appropriate cooking methods correctly  K8 Explain to finish and season meat, poultry and fish dishes according to requirements |

|  |  |  |
| --- | --- | --- |
| **LU2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare meat, poultry and fish for cooking** | P1 Choose and use tools and equipment for preparing and cooking meat dishes correctly  P2 Use appropriate methods to prepare meat for cooking  P3 Check that the dish has the correct flavor, consistency and quantity  P4Check that cooking of meat dishes meets quality requirements  P5 Correct temperatures for holding meat, poultry and fish dishes | K1 Explain to store fresh and frozen meat, poultry and fish dishes correctly before cooking  K2 Explain to check that meat, poultry and fish are fit for preparation and cooking  K3 Brief you should do if there are problems with the meat, poultry and fish or other ingredients  K4 Explain to decide when meat, poultry and fish needs defrosting before cooking and Define this is important  K5 Explain to prepare meat, poultry and fish including defrosting, seasoning and storing  K6 Define it is important to use the correct tools and equipment to prepare and cook meat, poultry and fish dishes  K7 Explain to carry out the appropriate cooking methods correctly  K8 Explain to finish and season meat, poultry and fish dishes according to requirements |
| **LU3: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook meat, Poultry** | P1 Identify requirements for preparing and cooking poultry dishes  P2 Choose and use tools and equipment for preparing and cooking poultry dishes correctly  P3 Use appropriate methods to prepare | K1 Explain to store fresh and frozen meat, poultry and fish dishes correctly before cooking  K2 Explain to check that meat, poultry and fish are fit for preparation and cooking  K3 Brief you should do if there are problems with the meat, |

|  |  |  |
| --- | --- | --- |
| **and fish** | poultry for cooking  P4 Check that preparation of poultry meets quality requirements  P5 Use appropriate methods to cook poultry dishes  P6 Combine poultry with other ingredients  P7 Check that the dish has the correct flavor, consistency and quantity  P8Check that cooking of poultry dishes meets quality requirements | poultry and fish or other ingredients  K4 Explain to decide when meat, poultry and fish needs defrosting before cooking and Define this is important  K5 Explain to prepare meat, poultry and fish including defrosting, seasoning and storing  K6 Define it is important to use the correct tools and equipment to prepare and cook meat, poultry and fish dishes  K7 Explain to carry out the appropriate cooking methods correctly  K8 Explain to finish and season meat, poultry and fish dishes according to requirements |
| **LU4: Present meat, Poultry and fish for service following senior guidance** | P1 Identify requirements for preparing and cooking fish dishes  P2 Choose and use tools and equipment for preparing and cooking fish dishes correctly  P3 Use appropriate methods to prepare fish for cooking  P4 Check that preparation of fish meets quality requirements  P5 Use appropriate methods to cook fish dishes | K1 Explain to store fresh and frozen meat, poultry and fish dishes correctly before cooking  K2 Explain to check that meat, poultry and fish are fit for preparation and cooking  K3 Brief you should do if there are problems with the meat, poultry and fish or other ingredients  K4 Explain to decide when meat, poultry and fish needs defrosting before cooking and Define this is important  K5 Explain to prepare meat, poultry and fish including defrosting, seasoning and storing |

|  |  |  |
| --- | --- | --- |
|  | P6 Combine fish with other ingredients  P7 Check that the dish has the correct flavor, consistency and quantity  P8Check that cooking of fish dishes meets quality requirements | K6 Define it is important to use the correct tools and equipment to prepare and cook meat, poultry and fish dishes  K7 Explain to carry out the appropriate cooking methods correctly  K8 Explain to finish and season meat, poultry and fish dishes according to requirements |