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| Title | **Prepare, cook and finish complex poultry dishes** |
| Level | **3** | **Credits** | **8** |

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| Purpose | The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish complex poultry dishes |

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| Classification ISCED | 1013 Hotel, restaurants and catering |

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| Available grade | Competent / Not yet competent |

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| Modification history | N/A |

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| **Competency Unit** | **Performance Criteria** | **Knowledge and Understanding** |
| **G1-****Independently assemble food and equipment to prepare, cook and finish complex poultry dishes** | P1- Assemble food and ingredients required to prepare, cook and finish complex poultry dishesP2- Where necessary, defrost poultry and other ingredients for complex poultry dishesP3- Select appropriate equipment needed to prepare, cook and finish complex poultry dishesP4- Check that poultry and other ingredients meet type, quality and quantity requirements | K1-Develop method of storing fresh and frozen poultry dishes and poultry correctly before cookingK2- Make clear that poultry is fit for preparation and cookingK3- Reject or inform to seniors if there are problems with the poultry or other ingredientsK4-Check service time and then decides when poultry needs defrosting before cooking and why this is important.K5- Follow standard recipe card to prepare complex poultry dishes including defrosting, seasoning and storingK6- Observe that staff is using the correct tools and equipment to prepare, cook and finish complex poultry dishes for best quality food.K7- Monitor to carry out the appropriate cooking methods correctlyK8- Taste , finish and season complex poultry dishes according to requirementsK9- Mention / use Correct temperatures for holding complex poultry dishes |
| **G2- Use appropriate methods and equipment to prepare complex poultry dishes for cooking.** | P1- Identify requirements for preparing complex poultry dishes for cookingP2- Choose and use tools and equipment for preparing complex poultry dishes correctlyP3- Use appropriate methods to prepare complex poultry dishes for cookingP4- Check that preparation of complex poultry dishes meets quality requirements. |
| **G3 Use appropriate methods and** | P1- Identify requirements for cooking complex poultry dishesP2- Choose and use tools and equipment to |

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| **equipment to cook complex poultry dishes.** | cook complex poultry dishes correctlyP3- Use appropriate methods to cook complex poultry dishesP4- Combine poultry with other ingredientsP5- Check that the dish has the correct Flavor, consistency and quantityP6- Check that cooking of complex poultry dishes meets quality requirements | K10- Explain organizational guidelines for health and safety K11- Mention Special requirements for food safetyK12- Coordinate with food inspectors as requiredK13- Keep record of Maintenance of HACCP standards. |
| **G4 Present poultry dishes for service** | P1- Finish, garnish and present the dish to meet organizational specificationsP2- Make sure dishes are at correct temperature for holding and servingP3- Safely store cooked complex poultry dishes and poultry not for immediate use |