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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 dishes  P2- Where necessary, defrost poultry and other ingredients for complex poultry dishes  P3- Select appropriate equipment needed to prepare, cook and finish complex poultry dishes  P4- 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 cooking  K2- Make clear that poultry is fit for preparation and cooking  K3- Reject or inform to seniors if there are problems with the poultry or other ingredients  K4-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 storing  K6- 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 correctly  K8- Taste , finish and season complex poultry dishes according to requirements  K9- 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 cooking  P2- Choose and use tools and equipment for preparing complex poultry dishes correctly  P3- Use appropriate methods to prepare complex poultry dishes for cooking  P4- Check that preparation of complex poultry dishes meets quality requirements. |
| **G3 Use appropriate methods and** | P1- Identify requirements for cooking complex poultry dishes  P2- Choose and use tools and equipment to |

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| **equipment to cook complex poultry dishes.** | cook complex poultry dishes correctly  P3- Use appropriate methods to cook complex poultry dishes  P4- Combine poultry with other ingredients  P5- Check that the dish has the correct Flavor, consistency and quantity  P6- Check that cooking of complex poultry dishes meets quality requirements | K10- Explain organizational guidelines for health and safety K11- Mention Special requirements for food safety  K12- Coordinate with food inspectors as required  K13- Keep record of Maintenance of HACCP standards. |
| **G4 Present poultry dishes for service** | P1- Finish, garnish and present the dish to meet organizational specifications  P2- Make sure dishes are at correct temperature for holding and serving  P3- Safely store cooked complex poultry dishes and poultry not for immediate use |