

UNIT TITLE: PREPARE AND COOK POULTRY AND GAME MEATS	NOMINAL HOURS: 30
UNIT NUMBER: D1.HCC.CL2.09	
UNIT DESCRIPTOR: This unit deals with skills and knowledge required by cooks and chefs to identify, prepare, cook, present and store a variety of poultry and game meats in commercial food production environments	
ELEMENTS AND PERFORMANCE CRITERIA	UNIT VARIABLE AND ASSESSMENT GUIDE
<p>Element 1: Identify and select poultry and game meats</p> <p>1.1 Identify <i>varieties</i> of poultry and game</p> <p>1.2 Identify commercial <i>establishment cuts</i> and specifications</p> <p>1.3 Identify and <i>select suppliers</i> for purchasing of products</p> <p>1.4 <i>Minimise wastage</i> through freshness and correct purchasing</p> <p>1.5 Identify costs through <i>yield testing</i></p> <p>1.6 Ensure <i>correct conditions</i> are maintained for freshness and quality</p> <p>Element 2: Prepare poultry and game meats</p> <p>2.1 <i>Prepare and portion</i> poultry and game meat cuts, to enterprise requirements</p> <p>2.2 Minimise wastage through <i>preparation and storage</i></p> <p>2.3 Use of <i>trimmings</i> and leftovers</p> <p>2.4 Identification and use of <i>equipment</i></p>	<p>Unit Variables</p> <p>The Unit Variables provide advice to interpret the scope and context of this unit of competence, allowing for differences between enterprises and workplaces. It relates to the unit as a whole and facilitates holistic assessment.</p> <p>This unit applies to all industry sectors that prepare and cook poultry and game meat dishes within the labour divisions of the hotel and travel industries and may include:</p> <p>1 Food Production.</p> <p><i>Varieties</i> may include:</p> <ul style="list-style-type: none"> • Feathered, such as chicken, duck, quail and turkey • Furred, such as venison, rabbit and boar • Scaled, such as snake and crocodile • Cultural varieties, such as local, indigenous bird or game. <p><i>Establishment cuts</i> may be related to:</p> <ul style="list-style-type: none"> • Menu needs • Service styles • Cookery methods • Portion control • Trimmings, usage.

<p>Element 3: Cook, hold and present</p> <p>3.1 Select appropriate <i>cooking method</i> for poultry and game meats</p> <p>3.2 <i>Prepare</i> and cook a selection of dishes following a standard recipes within a commercial environment</p> <p>3.3 <i>Hold</i> prepared products as required prior to presenting</p> <p>3.4 <i>Present</i> poultry and game meats</p> <p>3.5 Prepare <i>garnishes, sauces and accompaniments</i> for poultry and game meat dishes</p> <p>Element 4: Store poultry and game products</p> <p>4.1 Fresh and/or Cryovac items are <i>stored correctly</i></p> <p>4.2 Prepare and maintain correct <i>thawing</i> of poultry and game</p> <p>4.3 Poultry and game is appropriately <i>stored</i> in correct containers</p> <p>4.4 Poultry and game is correctly <i>labelled</i></p> <p>4.5 Ensure correct conditions are maintained for freshness and quality</p>	<p><i>Select suppliers</i> may be related to:</p> <ul style="list-style-type: none"> • Local, regional and international supply • Delivery requirements • Cost and trading terms • Relationship • Product range/variety • Availability • Cultural festivals. <p><i>Minimise wastage</i> should include:</p> <ul style="list-style-type: none"> • Storage space • Volume requirements, such as <i>a la carte</i>, functions and specials • First In, First Out (FIFO) • Receiving times, as needed • Quality, such as appearance, age and size. <p><i>Yield testing</i> may include:</p> <ul style="list-style-type: none"> • Filleting and skinning • Portion weights • Off cut usage • Staff skills. <p><i>Correct conditions</i> should include:</p> <ul style="list-style-type: none"> • Temperature and humidity • Stock rotation • Reporting faults
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- Changing containers
- Cross contamination, such as handling.

Prepare and portion should relate to:

- De-feather, skin, fillet and hang
- Slice, dice, skewer, smoke, marinate, pickle, truss, lard and bard (cover meat with fat to avoid it drying out while cooking)
- Cut and trim, including whole, fillet and cutlet
- Portion control, enterprise weights.

Preparation and storage may include:

- Cut and trim
- Containers
- Service styles
- Stock rotation, first in, first out
- Temperature control.

*Trimming*s may relate to:

- Off cuts, usage
- Saleable dishes
- Menu varieties.

Equipment may include:

- Electric, gas or induction stoves
- Steamers, such as pressure, atmospheric, bamboo and fish kettle
- Salamanders

- Smokers
- Grills, such as flat top, char and BBQ
- Ovens, convection ovens and combination ovens
- Deep fry, pressure fryer
- Microwave
- Food processors, mixers, mincers and bowl choppers
- Enterprise and manufacturer's instructions.

Cooking method may relate to:

- Poaching
- Steaming
- Boiling
- Grilling
- Baking
- Roasting
- Braising
- Stewing
- Deep and shallow frying
- Cultural style.

Prepare should relate to:

- Cleaning, skinning and trimming
- Cutting of ingredients/flavourings
- Portioning, wastage and timing
- Recipe conversions.

Hold may relate to:

- Resting, portioning and cutting
- Holding equipment
- Cooling procedures
- Hygiene practice.

Present should include:

- Colour
- Height
- Texture
- Service and storage temperature
- Ceramics
- Glass
- Crystal
- Mirrors
- Trays
- Classical and cultural aspect
- Neatly and attractively
- Ease of service.

Garnishes, sauces and accompaniments may include:

- Glazing
- Coating
- Colour and flavour blends

- Cultural flavours
- Flowers and leaves
- Pastry
- Sauces, sweet/savoury
- Dietary and cultural styles/flavours.

Stored correctly may include:

- Cool room temperature
- Cool room placement
- Length of time in cool storage
- Freezer temperature
- Length of time in freezer storage
- Appropriate process followed, Cryovac, ice packed.

Thawing may relate to:

- Enterprise and local authority requirements
- Handling and cool room placement
- Changing containers.

Stored must include:

- Storage containers before assembly
- Storage containers after assembly
- Dietary and cultural styles/flavours
- Labelled
- Freshness, quality and presentation
- Temperature and humidity.

Labelled must include:

- Date
- Item name
- Handler name
- Time, temperature and storage.

Assessment Guide

The following skills and knowledge must be assessed as part of this unit:

- Knowledge of correct method is demonstrated for poultry and game
- Ability to identify food products by sight
- Ability to match ingredient quality to intended final product/use
- Overview of the relevant legislation in relation to food handling, food storage, chemical storage and general premises food safety
- Ability to demonstrate safe knife handling skills to industry and enterprise standards
- Ability to demonstrate safe equipment/utensil practical skills
- Ability to interpret and adhere to enterprise recipes.

Linkages To Other Units

- Comply with workplace hygiene procedures
- Implement occupational health and safety procedures
- Prepare and store food
- Work effectively with colleagues and customers
- Maintain strategies for safe food
- Present and display food products
- Apply basic techniques of commercial cookery.

Critical Aspects of Assessment

Evidence of the following is essential:

- Knowledge of the classifications and characteristics of poultry and game and the terminology used
- Demonstrate safe and hygienic handling of products
- Appropriate portion control and wastage
- Demonstrate complimentary presentation, garnishing and techniques
- Demonstrate safe knife skills and other associated equipment
- Demonstration of commodity knowledge, including quality aspects
- Knowledge of specific terminology related to various poultry and game products
- Demonstrated ability to prepare various poultry and game dishes from at least six different recipes and cultural backgrounds
- Demonstrated ability to store various poultry and game dishes to industry and enterprise standards
- Knowledge of appropriate portion control and wastage.

Context of Assessment

This unit may be assessed on or off the job:

- Assessment should include practical demonstration either in the workplace or through a simulation activity, supported by a range of methods to assess underpinning knowledge
- Assessment must relate to the individuals work area or area of responsibility
- Demonstration of skills on more than one occasion
- Preparation of various poultry and game dishes within typical workplace conditions and timeframes.

Resource Implications

Training and assessment must include access and use of a fully equipped commercial kitchen, real ingredients and service equipment; and access to workplace standards, procedures, policies, guidelines, tools and equipment.

Assessment Methods

The following methods may be used to assess competency for this unit:

- Observation of practical candidate performance
- Oral and written questions
- Third party reports completed by a supervisor
- Project and assignment work
- Sampling of dishes prepared by the student.

Key Competencies in this Unit

Level 1 = competence to undertake tasks effectively

Level 2 = competence to manage tasks

Level 3 = competence to use concepts for evaluating

Key Competencies	Level	Examples
Collecting, organising and analysing information	2	Determine requirements of standard recipes and/or menu requirements; collect equipment, commodities and ingredients, read menus, recipes and task sheets; select and obtain commodities, organise ingredients and task sheets
Communicating ideas and information	2	Share information with other kitchen and floor service staff; read recipes, menus and instructions and orders

	Planning and organising activities	2	Work within time constraints in a logical sequence; plan logical and efficient sequence and timing of tasks
	Working with others and in teams	1	Work cooperatively with other team members
	Using mathematical ideas and techniques	1	Calculate portions, weigh and measure quantities against standard recipes and/or menu requirements
	Solving problems	1	Identify and correct problems in the preparation and production of products, such as ingredient quality and equipment failure
	Using technology	1	Use mechanical kitchen equipment, including weighing equipment