Unit DR4K 04 (2FC5) **Cook and finish basic game dishes**

This Unit has the following element:

Element 1 (2FC5.1) **Cook and finish basic game dishes**

Candidate Name:

Assessment Centre:

I have completed the requirements of this Unit.

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

Assessor counter signature:
(where applicable) _____ **Date:** _____

IV signature: _____ **Date:** _____

IV counter signature:
(where applicable) _____ **Date:** _____

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Unit Summary

This Unit is about cooking and finishing basic game dishes, for example:

- venison stew
- roast quail
- roast pheasant
- roast pigeon

The game covered by the Unit are:

- furred
- feathered

The cooking techniques covered include:

- grilling
- griddling
- sautéing
- roasting
- shallow frying
- combining cooking methods

The finishing techniques covered include:

- garnishing
- presentations

The typical day-to-day activities you might carry out for this Unit include:

- checking the game for type, quality and quantity
- selecting tools and equipment for cooking and finishing
- combining the game with other ingredients ready for cooking
- cooking the game
- garnishing and presenting the dish and making sure it meets other dish requirements such as flavour, colour, consistency and quantity
- making sure the dish is held and served at the correct temperature
- storing cooked game not for immediate use

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Element 1 (2FC5.1) Cook and finish basic game dishes

What you must do (circled numbers must be observed) Evidence for the remaining points may be assessed through questioning or witness testimony Note: For statement 7, 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 (ie either holding **or** serving) but must observe the other.		**Assessor initials/date**
①	Check the **game** meets dish requirements	
②	Choose and use tools and equipment correctly	
③	Combine the **game** with other ingredients	
④	**Cook** the **game** to meet the requirements of the dish	
⑤	Garnish and present the dish to meet requirements	
⑥	Make sure the dish has the correct flavour, colour, consistency and quantity	
7	Make sure the dish is at the correct temperature for holding and serving	
8	Safely store any cooked **game** not for immediate use	

What you must cover (minimum requirement for observation in italic and bold) Evidence for the remaining points may be assessed through questioning or witness testimony	**Activity/Evidence** (insert tick or supplementary reference)					
	1	**2**	**3**	**4**	**5**	**6**
***Game**, **both** required from the following:*						
furred						
feathered						
***Cooking by**, at least **four** required from the following:*						
grilling/griddling						
sautéing						
roasting						
combining cooking methods						
shallow frying						

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Element 1 (2FC5.1) Cook and finish basic game dishes

Candidate name:		Assessor initials/date
No	**Activity**	
1		
2		
3		
4		
5		
6		

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What you must know for the Unit	
For the whole Unit	
K1	How to check the game meets dish requirements
K2	Which types of game are available in which seasons
K3	What quality points to look for in game: ♦ furred ♦ feathered
K4	What you should do if there are problems with the game or other ingredients
K5	The correct tools and equipment to carry out the following cooking methods: ♦ grilling ♦ griddling ♦ sautéing ♦ roasting ♦ combining cooking methods ♦ shallow frying
K6	Why it is important to use the correct tools and equipment
K7	How to carry out the following cooking methods according to dish requirements: ♦ grilling ♦ griddling ♦ sautéing ♦ roasting ♦ combining cooking methods ♦ shallow frying
K8	Why it is important to use the correct cooking techniques
K9	How to keep game moist
K10	The correct temperatures for cooking game: ♦ furred ♦ feathered
K11	How to carry out the following finishing methods: ♦ garnishing ♦ presentation
K12	How to correct a game dish to meet finishing requirements
K13	The correct temperatures for holding and serving game
K14	Healthy eating options when cooking and finishing game

Knowledge evidence retained

Assessor signature: _____ **Date:** _____

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Candidate name:		Assessor initials/date
Ref	**Supplementary evidence**	
A		
B		
C		
D		
E		
F		
G		
H		

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Assessor Feedback

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