

Cook and finish complex game dishes

Overview

This standard is about cooking and finishing complex game dishes, for example:

- pot roasted quail
- sautéed pigeon
- roasted shredded venison
- braised rabbit / hare

The standard covers both furred and feathered game. It then goes onto the cooking methods and finishing techniques associated with complex game dishes.

This standard focuses on the technical knowledge and skills required to cook and finish complex game dishes; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain food safety in a kitchen environment
- Apply and monitor food safety management procedures in hospitality
- Manage food safety in a professional kitchen
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

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Performance criteria

You must be able to:

1. Select the type and quantity of game needed for the dish
2. Check the game to make sure it meets quality standards and other requirements
3. Choose the correct tools and equipment to cook and finish the game
4. Use the tools and equipment correctly when cooking and finishing the game
5. Combine the game with other ingredients
6. Cook the game to meet the requirements of the dish
7. Ensure the dish has the correct flavour, colour, consistency and quantity
8. Garnish and present the dish to meet requirements
9. Ensure the dish is at the correct temperature for holding and serving
10. Store any cooked game not for immediate use in line with food safety regulations

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Knowledge and understanding

You need to know and understand:

1. How to select the correct type, quality and quantity of game to meet dish requirements
2. What quality points to look for in game
3. What you should do if there are problems with the game or other ingredients
4. What the correct tools and equipment are and the reasons for using them when carrying out the required cooking methods
5. How to combine game with other ingredients to create a complex and balanced dish
6. How to carry out each of the cooking methods according to dish requirements
7. The correct temperatures for cooking game using each cooking method and why these temperatures are important
8. The appropriate finishing methods for a range of complex game dishes
9. The appropriate degree of cooking required for each type of complex game dish and how to check this has been achieved
10. How to minimise and correct common faults in complex game dishes
11. How to adjust the flavour, colour and consistency for a complex game dish which cooking methods are appropriate to each type of game
12. The current trends and methodologies in relation to cooking and finishing complex game dishes
13. The correct temperatures for holding and serving complex game dishes
14. How to store complex game dishes not for immediate use
15. Healthy eating options when cooking and finishing complex game dishes

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Scope/range

1. Game

1.1 furred

1.2 feathered

2. Cooking methods

2.1 sautéing

2.2 roasting

2.3 pot roasting

2.4 braising

2.5 baking

2.6 stewing

2.7 confit

2.8 sous vide

2.9 combining cooking methods

3. Finishing methods

3.1 garnishing

3.2 saucing / glazing / dressing

3.3 presenting

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