

Prepare game for complex dishes

Overview

This standard is about preparing game for complex dishes, for example:

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

The standard covers a range of preparation methods and types of game, both furred and feathered.

This standard focuses on the technical knowledge and skills required to prepare game for complex 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 required for preparation
2. Check the game meets quality and other requirements
3. Choose the correct tools, knives and equipment required to prepare the game
4. Use the tools, knives and equipment correctly when preparing the game
5. Prepare the game to maintain quality and meet the requirements of the dish
6. Store any prepared 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. The main characteristics of different types of game
2. What quality points to look for in fresh game
3. What you should do if there are problems with the game or other ingredients
4. The nutritional values of each type of game
5. How to select the correct type, quality and quantity of game to meet dish requirements
6. Suitable cuts for each type of game
7. The approximate yields of prepared game
8. How to control portions to minimise waste
9. Preparation methods for different complex game dishes
10. The current trends in relation to preparing complex game dishes
11. What the correct techniques, tools, knives and equipment are and the reasons for using them when carrying out the required preparation methods
12. How to store prepared game
13. Healthy eating options when preparing game for complex dishes

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Scope/range

1. Game

1.1 in fur

1.2 in feather

2. Preparation methods

2.1 hanging

2.2 skinning

2.3 plucking

2.4 checking for and removing shot

2.5 washing

2.6 seasoning

2.7 marinating

2.8 trimming

2.9 cutting (portion and dice)

2.10 stuffing/filling

2.11 chining

2.12 tunnelling (bones)

2.13 ballotine

2.14 smoking (hot and cold)

2.15 galantine

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Developed by People 1st

Version Number 2

Date Approved February 2016

Indicative Review Date March 2021

Validity Current

Status Original

Originating Organisation People 1st

Original URN PPL3FP5

Relevant Occupations Senior Chef/ Cook; Sous Chef

Suite Hospitality - Professional Cookery

Keywords prepare, game, complex
