

Cook and finish complex poultry dishes

Overview

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

- mousse
- timbale
- ballotine
- quenelles
- soufflé
- confit
- galantine

The standard covers the different types of poultry. It then goes onto the cooking methods and finishing techniques associated with complex poultry dishes.

This standard focuses on the technical knowledge and skills required to cook and finish complex poultry 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 poultry needed for the dish
2. Check the poultry to make sure it meets quality standards and other requirements
3. Choose the correct tools and equipment to cook and finish the poultry
4. Use the tools and equipment correctly when cooking and finishing the poultry
5. Combine the poultry with other ingredients
6. Cook the poultry 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 poultry 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 poultry and other ingredients to meet dish requirements
2. What quality points to look for in poultry
3. What you should do if there are problems with the poultry 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 poultry 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 different types of poultry by the listed methods and why these are important
8. The appropriate finishing methods for a range of complex poultry dishes
9. What cooking methods are appropriate to each type of complex poultry dish and how to check the poultry is cooked correctly
10. How to minimise and correct common faults in complex poultry dishes
11. How to check and adjust the flavour, consistency and colour of complex poultry dishes
12. The current trends and methodologies in relation to cooking and finishing complex poultry dishes
13. The correct temperatures for holding and serving complex poultry dishes
14. How to store complex poultry dishes not for immediate use
15. Healthy eating options when cooking and finishing complex poultry dishes

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Scope/range

1. Poultry

- 1.1 duck
- 1.2 guinea fowl
- 1.3 goose
- 1.4 chicken
- 1.5 turkey
- 1.6 poussin

2. Cooking methods

- 2.1 grilling / griddling
- 2.2 sautéing
- 2.3 roasting
- 2.4 poaching
- 2.5 pot roasting
- 2.6 frying (deep / shallow / stir)
- 2.7 baking
- 2.8 steaming
- 2.9 en papillote
- 2.10 spatchcock
- 2.11 smoking
- 2.12 confit
- 2.13 sous vide
- 2.14 combining cooking methods

3. Finishing methods

- 3.1 garnishing
- 3.2 saucing / glazing / dressing
- 3.3 presenting

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