

## Prepare and cook food using a tandoor

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### Overview

This standard is about preparing food for and using a tandoor oven.

Dishes might include:

- tandoori chicken
- kebabs
- tandoori fish
- naan breads

The standard covers preparation methods as well as the cooking techniques.

This standard focuses on the technical knowledge and skills required to prepare and cook food using a Tandoor; 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 basic food safety in catering
- Maintain food safety in a kitchen environment
- Provide basic advice on allergens to customers
- 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:

- Prepare, cook food using a tandoor oven

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### Performance criteria

You must be able to:

1. Select the type and quantity of ingredients required for preparation
2. Check the ingredients to make sure they meet quality standards and other requirements
3. Choose the correct tools, knives and equipment for preparing and cooking using a tandoor
4. Use the tools, knives and equipment correctly when preparing and cooking food using a tandoor
5. Prepare ingredients to meet the requirements of the dish
6. Prepare food for cooking to meet the requirements of the dish
7. Prepare the tandoor to ensure that it is cooking at the required temperature
8. Place the food in the tandoor oven in the appropriate position
9. Cook the food to meet the requirements of the dish
10. Garnish and present according to dish requirements
11. Store any food items not for immediate use in line with food safety regulations

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## Knowledge and understanding

You need to know and understand:

1. Different types of food that can be cooked in a tandoor
2. How to make sure the ingredients meet dish requirements
3. What quality points to look for in tandoor dish ingredients
4. Why and to whom you should report any problems with the oven or ingredients
5. The correct tools, knives and equipment for preparation and cooking using a tandoor
6. Why it is important to use the correct techniques, tools and, equipment and techniques when preparing, cooking and finishing tandoor dishes
7. How to prepare the tandoor for cooking
8. The correct temperatures for tandoor cooking
9. How to minimise and correct common faults in tandoor cooking
10. How to carry out the finishing methods
11. How to check and adjust a tandoor dish to make sure it has the correct colour, flavour, texture and quantity
12. The correct temperatures for holding and serving tandoor dishes
13. The correct temperatures and procedures for storing tandoor dishes not for immediate use
14. Healthy eating options when preparing, cooking and finishing tandoor dishes

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**Scope/range**

**1. Food for cooking**

- 1.1 whole pieces of meat and fish
- 1.2 kebabs
- 1.3 bread

**2. Preparation methods**

- 2.1 marinating and coating
- 2.2 forming onto skewers
- 2.3 shaping

**3. Finishing methods**

- 3.1 garnishing
- 3.2 presenting

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**Relevant Occupations** Chef; Cook; Kitchen Assistant

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**Suite** Hospitality - Professional Cookery

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