

## Cook and finish basic game dishes

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### Overview

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

- rabbit stew
- venison haunch
- roast pheasant

The standard includes furred and feathered game, several cooking methods and then goes on to cover finishing methods for game dishes.

This standard focuses on the technical knowledge and skills required to cook and finish basic 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 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:

- Cook and finish basic game dishes

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### Performance criteria

You must be able to:

1. Check the game meets dish requirements
2. Choose the correct tools and equipment to cook and finish the game
3. Use the tools and equipment correctly when cooking and finishing the game
4. Combine the game with other ingredients
5. Cook the game to meet the requirements of the dish
6. Ensure the dish has the correct flavour, colour, consistency and quantity
7. Garnish and present the dish to meet requirements
8. Ensure the dish is at the correct temperature for holding and serving
9. 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 check the game meets dish requirements
2. Which types of game are available in which seasons
3. What quality points to look for in a range of game
4. Why and to whom you should report any problems with the game or other ingredients
5. The correct tools and equipment to carry out the required cooking methods
6. Why it is important to use the correct tools and equipment
7. How to carry out the cooking methods according to dish requirements
8. Why it is important to use the correct cooking and finishing methods for each type of game
9. How to keep game moist during cooking and finishing
10. The correct temperatures for cooking game and why these temperatures are important
11. How to carry out the finishing methods
12. How to check and adjust a game dish to make sure it has the right flavour, colour, consistency and quantity
13. The correct temperatures for holding and serving game dishes
14. The correct temperatures and procedures for storing game dishes not for immediate use
15. Healthy eating options when cooking and finishing game

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**Scope/range**

**1. Game**

1.1 furred

1.2 feathered

**2. Cooking methods**

2.1 sealing

2.2 grilling

2.3 griddling

2.4 sautéing

2.5 roasting

2.6 frying (shallow / deep)

2.7 braising

2.8 stewing

2.9 combining cooking methods

**3. Finishing Methods**

3.1 garnishing

3.2 saucing

3.3 presenting

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

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**Suite** Hospitality - Professional Cookery

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