

Prepare game for basic dishes

Overview

This standard is about preparing game for basic dishes.

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

This standard focuses on the technical knowledge and skills required to prepare game for basic 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:

- Prepare game for basic dishes

Prepare game for basic dishes

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 meet the requirements of the dish
6. Store any prepared game not for immediate use in line with food safety regulations

Prepare game for basic dishes

Knowledge and understanding

You need to know and understand:

1. Different types of commonly used skinned and plucked game and how to identify them
2. Common cuts of game
3. How to check the game meets requirements
4. What quality points to look for in fresh game
5. Why and to whom should you report any problems with the game or other ingredients
6. The correct tools, knives and equipment to carry out the required preparation methods
7. How to carry out the preparation methods correctly
8. It is important to use the correct techniques, tools, knives, and equipment when preparing the game
9. How to store prepared game correctly
10. Healthy eating options when preparing game

Prepare game for basic dishes

Scope/range

1. Game

1.1 furred

1.2 feathered

2. Preparation methods

2.1 checking and preparing the cavity

2.2 checking for and removing shot

2.3 seasoning/marinating

2.4 trimming

2.5 cutting (portioning / dicing / trimming)

2.6 stuffing / filling

2.7 tying

Prepare game for basic dishes

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	PPL2FP5
Relevant Occupations	Chef; Cook; Kitchen Assistant
Suite	Hospitality - Professional Cookery
Keywords	prepare, game, basic, dishes
