

## Cook and finish basic poultry dishes

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### Overview

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

- roast turkey
- confit duck leg
- chicken supreme

The standard covers a range of types of poultry including duck, chicken and turkey and various cooking methods. The standard then goes onto how you finish off a poultry dish through different methods.

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

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### Performance criteria

You must be able to:

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

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**Scope/range**

**1. Poultry**

1.1 whole birds

1.2 poultry portions

**2. Cooking methods**

2.1 grilling

2.2 griddling

2.3 roasting

2.4 poaching

2.5 frying (deep / shallow / sauté / stir)

2.6 steaming

2.7 braising

2.8 confit

2.9 combining cooking methods

**3. Finishing methods**

3.1 garnishing

3.2 saucing

3.3 presenting

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

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**Suite** Hospitality - Professional Cookery

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