

## Prepare poultry for basic dishes

---

### Overview

This standard is about preparing poultry for basic dishes.

The standard covers a range of preparation methods associated with the different types of poultry, both whole birds or portions.

This standard focuses on the technical knowledge and skills required to prepare poultry 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 poultry for basic dishes

## Prepare poultry for basic dishes

---

### Performance criteria

You must be able to:

1. Select the type and quantity of poultry required for preparation
2. Check the poultry meets quality and other requirements
3. Choose the correct tools, knives and equipment required to prepare the poultry
4. Use the tools, knives and equipment correctly when preparing the poultry
5. Prepare the poultry to meet the requirements of the dish
6. Store any prepared poultry not for immediate use in line with food safety regulations

## Prepare poultry for basic dishes

---

### Knowledge and understanding

You need to know and understand:

1. Different types of commonly used poultry and how to identify them
2. Common poultry cuts and portions
3. How to check that the poultry meets requirements
4. What quality points to look for in a range of fresh poultry
5. Why and to whom should you report any problems with the poultry 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. Why it is important to use the correct techniques, tools, knives and equipment when preparing the poultry
9. How to store prepared poultry correctly
10. Healthy eating options when preparing poultry

Prepare poultry for basic dishes

---

**Scope/range**

**1. Poultry**

- 1.1 whole birds
- 1.2 portions of poultry meat

**2. Preparation methods**

- 2.1 cleaning
- 2.2 checking and preparing the cavity
- 2.3 seasoning / marinating
- 2.4 trimming
- 2.5 cutting (portioning / dicing / cutting for sauté)
- 2.6 stuffing / filling
- 2.7 coating
- 2.8 tying and trussing
- 2.9 brining
- 2.10 battering out



Prepare poultry for basic dishes

<b>Developed by</b>	People 1st
<b>Version Number</b>	2
<b>Date Approved</b>	February 2016
<b>Indicative Review Date</b>	March 2021
<b>Validity</b>	Current
<b>Status</b>	Original
<b>Originating Organisation</b>	People 1st
<b>Original URN</b>	PPL2FP4
<b>Relevant Occupations</b>	Chef; Cook; Kitchen Assistant
<b>Suite</b>	Hospitality - Professional Cookery
<b>Keywords</b>	prepare, poultry, basic, dishes