

Unit DR4V 04 (2FC4)

Cook and finish basic poultry dishes

This Unit has the following element:

Element 1 (2FC4.1)

Cook and finish basic poultry dishes

Candidate Name:

Assessment Centre:

I have completed the requirements of this Unit.

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

Assessor counter signature:
(where applicable) _____ **Date:** _____

IV signature: _____ **Date:** _____

IV counter signature:
(where applicable) _____ **Date:** _____

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Unit Summary

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

- ◆ sautéed chicken
- ◆ chicken Kiev
- ◆ roast duck

The poultry covered by the Unit are:

- ◆ duck
- ◆ chicken
- ◆ turkey

The cooking techniques covered include:

- ◆ grilling (over fire and under fire)
- ◆ griddling
- ◆ roasting
- ◆ poaching
- ◆ deep, shallow, sautéing and stir frying
- ◆ steaming
- ◆ stewing
- ◆ combining cooking methods

The typical day-to-day activities you might carry out for this Unit include:

- ◆ checking the poultry for type, quality and quantity
- ◆ selecting tools and equipment for cooking and finishing
- ◆ combining the poultry with other ingredients ready for cooking
- ◆ cooking the poultry
- ◆ making sure it meets dish requirements such as colour, flavour, consistency and quantity
- ◆ garnishing and presenting the dish
- ◆ making sure the dish is held and served at the correct temperature
- ◆ storing cooked poultry not for immediate use

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What you must do (circled numbers must be observed)		Assessor initials/date
Evidence for the remaining points may be assessed through questioning or witness testimony Note: For statement 7, where there is no naturally occurring evidence for both 'holding' and 'serving', the assessor may assess the candidate through questioning or witness testimony for one of them (ie either holding or serving) but must observe the other.		
①	Check the poultry meets the dish requirements	
②	Choose and use tools and equipment correctly	
③	Combine the poultry with other ingredients	
④	Cook the poultry to meet the requirements of the dish	
⑤	Make sure the dish has the correct colour, flavour, consistency and quantity	
⑥	Garnish and present the dish to meet requirements	
7	Make sure the dish is at the correct temperature for holding and serving	
8	Safely store any cooked poultry not for immediate use	

What you must cover (minimum requirement for observation in italic and bold)	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
Evidence for the remaining points may be assessed through questioning or witness testimony						
<i>Poultry, at least two required from the following:</i>						
duck						
chicken						
turkey						
<i>Cooking by, at least three required from the following: (candidates are only required to be observed on one from frying — deep, shallow, sautéing or stir)</i>						
grilling						
griddling						
roasting						
poaching						
frying (deep/shallow/sautéing/stir)						
steaming						
stewing						
combining cooking methods						

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Candidate name:		Assessor initials/date
No	Activity	
1		
2		
3		
4		
5		
6		

What you must know for the Unit	
For the whole Unit	
K1	How to check the poultry meets dish requirements
K2	What quality points to look for in poultry: <ul style="list-style-type: none"> ◆ duck ◆ chicken ◆ turkey
K3	What you should do if there are problems with the poultry or other ingredients
K4	The correct tools and equipment to carry out the following cooking methods: <ul style="list-style-type: none"> ◆ grilling ◆ griddling ◆ roasting ◆ poaching ◆ deep, shallow and stir frying ◆ steaming ◆ stewing ◆ combining cooking methods
K5	Why it is important to use the correct tools and equipment
K6	How to use the following cooking methods according to dish requirements: <ul style="list-style-type: none"> ◆ grilling ◆ griddling ◆ roasting ◆ poaching ◆ deep, shallow and stir frying ◆ steaming ◆ stewing ◆ combining cooking methods
K7	Why it is important to use the correct cooking techniques
K8	The correct temperatures for cooking poultry: <ul style="list-style-type: none"> ◆ duck ◆ chicken ◆ turkey
K9	How to correct a poultry dish to meet finishing requirements
K10	How to carry out the following finishing methods: <ul style="list-style-type: none"> ◆ garnishing ◆ presentation
K11	The correct temperatures for holding and serving poultry dishes
K12	Healthy eating options when cooking and finishing poultry

Knowledge evidence retained

Assessor signature: _____

Date: _____

Candidate name:		Assessor initials/date
Ref	Supplementary evidence	
A		
B		
C		
D		
E		
F		
G		
H		

Assessor Feedback