

Unit DR4P 04 (2FC6)

Cook and finish basic offal dishes

This Unit has the following element:

Element 1 (2FC6.1)

Cook and finish basic offal 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 offal dishes, for example:

- ◆ sautéed kidneys
- ◆ braised liver
- ◆ steak and kidney pie
- ◆ pâté

The offal covered by the Unit are:

- ◆ liver
- ◆ kidney
- ◆ sweetbread

The cooking techniques covered include:

- ◆ grilling
- ◆ griddling
- ◆ shallow frying
- ◆ boiling
- ◆ braising
- ◆ poaching
- ◆ combining cooking methods
- ◆ baking
- ◆ steaming
- ◆ 'Bain Marie'
- ◆ sautéing

The finishing techniques covered include:

- ◆ garnishing
- ◆ presentation

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

- ◆ checking the offal meets dish requirements
- ◆ selecting tools and equipment for cooking and finishing
- ◆ cooking the offal
- ◆ making sure it meets other dish requirements
- ◆ garnishing and presenting the dish
- ◆ making sure the dish is held and served at the correct temperature
- ◆ storing cooked offal not for immediate use

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What you must do (circled numbers must be observed)		Assessor initials/date
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 offal for type, quantity and quality	
②	Choose and use tools and equipment correctly	
③	Cook the offal and combine it with other ingredients to meet the requirements of the dish	
④	Make sure the dish has the correct colour, flavour, consistency and quantity	
⑤	Garnish and present the dish to meet requirements	
⑥	Make sure the dish is at the correct temperature for holding and serving	
7	Safely store any cooked offal 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>Offal, at least two required from the following:</i>						
liver						
kidney						
sweetbread						
<i>Cooking by, at least five required from the following:</i>						
grilling						
griddling						
shallow frying						
boiling						
braising						
poaching						
combining cooking methods						
baking						
steaming						
'bain marie'						
saut�eing						

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

What you must know for the Unit	
Element 1 (2FC6.1) Cook and finish basic offal dishes	
K1	How to check the offal meets dish requirements
K2	What quality points to look for in offal: <ul style="list-style-type: none"> ◆ liver ◆ kidney ◆ sweetbread
K3	What you should do if there are problems with the offal or other ingredients
K4	The correct tools and equipment to carry out the following cooking methods: <ul style="list-style-type: none"> ◆ grilling/griddling ◆ shallow frying ◆ boiling ◆ braising ◆ poaching ◆ combining cooking methods ◆ baking ◆ steaming ◆ 'bain marie' ◆ sautéing
K5	Why it is important to use the correct tools and equipment
K6	How to carry out the following cooking methods according to dish requirements: <ul style="list-style-type: none"> ◆ grilling/griddling ◆ shallow frying ◆ boiling ◆ braising ◆ poaching ◆ combining cooking methods ◆ baking ◆ steaming ◆ 'bain marie' ◆ sautéing
K7	Why it is important to use the correct cooking techniques
K8	The correct temperatures for cooking offal: <ul style="list-style-type: none"> ◆ liver ◆ kidneys ◆ sweetbread
K9	How to carry out the following finishing methods: <ul style="list-style-type: none"> ◆ garnishing ◆ presentation
K10	How to correct an offal dish to meet finishing requirements
K11	The correct temperatures for holding and serving offal dishes
K12	Healthy eating options when cooking and finishing offal

Knowledge evidence retained

Assessor signature: _____

Date: _____

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

Assessor Feedback