

Unit DR9L 04 (2FP4)

Prepare poultry for basic dishes

This Unit has the following element:

Element 1 (2FP4.1)

Prepare poultry for basic 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 preparing poultry for basic dishes.

The preparation methods are:

- ◆ checking and preparing the cavity
- ◆ seasoning/marinading
- ◆ trimming
- ◆ cutting (portion, dice and cut for sautéing)
- ◆ stuffing/filling
- ◆ coating
- ◆ trussing

The poultry covered by the Unit are:

- ◆ duck
- ◆ chicken
- ◆ turkey

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

- ◆ checking the poultry meets requirements
- ◆ selecting and using tools and equipment
- ◆ preparing the poultry
- ◆ storing poultry not for immediate use

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What you must do (circled numbers must be observed)		Assessor initials/date
①	Check the poultry meets requirements	
②	Choose and use the correct tools and equipment	
③	Prepare the poultry to meet the requirements of the dish	
④	Safely store any prepared 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>Prepare by, at least four required from the following, which must include a minimum of two from cutting:</i>						
checking and preparing the cavity						
seasoning/marinading						
trimming						
cutting						
◆ portion						
◆ dice						
◆ cut for sautéing						
stuffing/filling						
coating						
trussing						

Unit DR9L 04 (2FP4)**Prepare poultry for basic dishes****Element 1 (2FP4.1)****Prepare poultry for basic dishes**

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

Unit DR9L 04 (2FP4)**Prepare poultry for basic dishes**

What you must know for the Unit	
For the whole Unit	
K1	How to check that the poultry meets requirements
K2	What quality points to look for in fresh 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 preparation methods: <ul style="list-style-type: none">◆ checking and preparing the cavity◆ seasoning/marinading◆ trimming◆ cutting<ul style="list-style-type: none">— portion— dice— cut for sautéing◆ stuffing and filling◆ coating◆ trussing
K5	How to carry out the following preparation methods correctly: <ul style="list-style-type: none">◆ checking and preparing the cavity◆ seasoning/marinading◆ trimming◆ cutting<ul style="list-style-type: none">— portion— dice— cut for sautéing◆ stuffing and filling◆ coating◆ trussing
K6	Why it is important to use the correct tools, equipment and techniques
K7	How to store prepared poultry
K8	Healthy eating options when preparing poultry

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