

Unit DR5A 04 (3FC4)

Cook and finish complex poultry dishes

This Unit has the following element:

Element 1 (3FC4.1)

Cook and finish complex 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 complex poultry dishes, for example:

- ◆ mousse
- ◆ timbale
- ◆ ballotine
- ◆ quenelles
- ◆ soufflé

The poultry covered by the Unit are:

- ◆ duck
- ◆ guinea fowl
- ◆ goose
- ◆ chicken
- ◆ turkey

The cooking techniques covered include:

- ◆ grilling/griddling
- ◆ sautéing
- ◆ roasting
- ◆ poaching
- ◆ pot roasting
- ◆ frying (stir, deep, shallow)
- ◆ baking
- ◆ steaming
- ◆ en papillote
- ◆ combining cooking methods

The finishing techniques covered include:

- ◆ garnishing
- ◆ presentation

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

- ◆ selecting and 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 flavour, colour, 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 8, 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	Select the type and quantity of poultry needed for the dish	
②	Check the poultry to make sure it meets quality standards	
③	Choose and use tools and equipment correctly	
④	Combine the poultry with other ingredients	
⑤	Cook the poultry to meet the requirements of the dish	
⑥	Make sure the dish has the correct flavour, colour, 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	Safely store any cooked poultry not for immediate use	

What you must cover (minimum requirement for observation in <i>italic</i> 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 three required from the following:</i>						
duck						
guinea fowl						
goose						
chicken						
turkey						
<i>Cooking by, at least five required from the following:</i>						
grilling/griddling						
sautéing						
roasting						
combination						
poaching						
pot roasting						
frying						
◆ stir						
◆ deep						
◆ shallow						
baking						
steaming						
en papillote						
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 select the correct type, quality and quantity of poultry and other ingredients to meet dish requirements
K2	What quality points to look for in poultry: <ul style="list-style-type: none"> ◆ duck ◆ guinea fowl ◆ goose ◆ chicken ◆ turkey
K3	What you should do if there are problems with the poultry or other ingredients
K4	What the correct tools and equipment are and the reasons for using them when carrying out the following cooking methods: <ul style="list-style-type: none"> ◆ grilling ◆ griddling ◆ sautéing ◆ roasting ◆ poaching ◆ pot roasting ◆ frying (stir, deep and shallow) ◆ baking ◆ steaming ◆ en papillote ◆ combining cooking methods
K5	How to combine poultry with other ingredients to create a complex and balanced dish
K6	How to carry out the following cooking methods according to dish requirements: <ul style="list-style-type: none"> ◆ grilling ◆ griddling ◆ sautéing ◆ roasting ◆ poaching ◆ pot roasting ◆ frying (stir, deep and shallow) ◆ baking ◆ steaming ◆ en papillote ◆ combining cooking methods
K7	The correct temperatures for cooking poultry: <ul style="list-style-type: none"> ◆ duck ◆ guinea fowl ◆ goose ◆ chicken ◆ turkey
K8	The cooking methods appropriate to each type of poultry
K9	How to check that poultry is cooked to the correct extent
K10	How to minimise and correct common faults in complex poultry dishes

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What you must know for the Unit

For the whole Unit (cont)

K11	How to adjust the flavour, consistency and colour of the complex poultry dish
K12	The appropriate garnishes, dressings, sauces and glazes for various complex poultry dishes
K13	The correct temperatures for holding and serving complex poultry dishes
K14	How to store complex poultry dishes
K15	Healthy eating options when cooking and finishing complex poultry dishes

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