

**Unit DR53 04 (3FC5)**

**Cook and finish complex game dishes**

This Unit has the following element:

**Element 1 (3FC5.1)**

**Cook and finish complex game 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:** \_\_\_\_\_

## Unit DR53 04 (3FC5)

## Cook and finish complex game dishes

### Unit Summary

This Unit is about cooking and finishing complex game dishes, for example:

- ◆ sautéed pigeon
- ◆ braised venison
- ◆ braised rabbit
- ◆ braised hare
- ◆ ballontine

The game covered by the Unit are:

- ◆ furred
- ◆ feathered

The cooking techniques covered include:

- ◆ sautéing
- ◆ roasting
- ◆ pot roasting
- ◆ braising
- ◆ stewing
- ◆ 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 game for type, quality and quantity
- ◆ selecting tools and equipment for cooking and finishing
- ◆ combining the game with other ingredients ready for cooking
- ◆ cooking the game
- ◆ making sure it meets other 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 game not for immediate use

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<b>What you must do (circled numbers must be observed)</b>		<b>Assessor initials/date</b>
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 <b>or</b> serving) but must observe the other.		
①	Select the type and quantity of <b>game</b> needed for the dish	
②	Check the <b>game</b> to make sure it meets quality standards	
③	Choose and use tools and equipment correctly	
④	Combine the <b>game</b> with other ingredients	
⑤	<b>Cook</b> the <b>game</b> 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 <b>game</b> not for immediate use	

<b>What you must cover (minimum requirement for observation in italic and bold)</b>	<b>Activity/Evidence</b> (insert tick or supplementary reference)					
	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
Evidence for the remaining points may be assessed through questioning or witness testimony						
<b><i>Game</i></b> , at least <b><i>two</i></b> required from the following:						
furred						
feathered						
<b><i>Cooking by</i></b> , at least <b><i>three</i></b> required from the following:						
sautéing						
roasting						
pot roasting						
braising						
stewing						
combining cooking methods						

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

<b>What you must know for the Unit</b>	
<b>For the whole Unit</b>	
K1	How to select the correct type, quality and quantity of game to meet dish requirements
K2	What quality points to look for in game: <ul style="list-style-type: none"> <li>◆ furred</li> <li>◆ feathered</li> </ul>
K3	What you should do if there are problems with the game 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"> <li>◆ sautéing</li> <li>◆ roasting</li> <li>◆ braising</li> <li>◆ pot roasting</li> <li>◆ stewing</li> <li>◆ combining cooking methods</li> </ul>
K5	How to combine game 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"> <li>◆ sautéing</li> <li>◆ roasting</li> <li>◆ braising</li> <li>◆ pot roasting</li> <li>◆ stewing</li> <li>◆ combining cooking methods</li> </ul>
K7	The correct temperatures for cooking game: <ul style="list-style-type: none"> <li>◆ furred</li> <li>◆ feathered</li> </ul>
K8	Current trends in relation to game dishes
K9	Which cooking methods are appropriate to each type of game
K10	How to minimise and correct common faults in complex game dishes
K11	How to adjust the flavour, colour and consistency for a complex game dish
K12	The appropriate garnishes, dressings, sauces and glazes to accompany complex game dishes
K13	The appropriate degree of cooking required for each type of complex game dish
K14	The correct temperatures for holding and serving complex game dishes
K15	How to store complex game dishes
K16	Healthy eating options when cooking and finishing complex game 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