

Unit DR9M 04 (3FP4)

Prepare poultry for complex dishes

This Unit has the following element:

Element 1 (3FP4.1)

Prepare poultry for complex 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 complex dishes.

The preparation methods are:

- ◆ checking and preparing the cavity
- ◆ boning
- ◆ seasoning
- ◆ marinading
- ◆ trimming
- ◆ cutting
- ◆ mincing
- ◆ blending
- ◆ sieving
- ◆ stuffing/filling
- ◆ trussing/tying

The poultry covered by the Unit are:

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

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

- ◆ selecting and checking the poultry
- ◆ selecting tools and equipment
- ◆ preparing the poultry in a way that enhances the finished dish
- ◆ varying recipes to maximise the quality and cost effectiveness of the dish
- ◆ storing poultry not for immediate use

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What you must do (circled numbers must be observed)		Assessor initials/date
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 the correct techniques, tools and equipment	
④	Prepare the poultry to maintain its quality and meet the requirements of the dish	
⑤	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 three required from the following:</i>						
duck						
guinea fowl						
goose						
chicken						
turkey						
<i>Prepare by, at least seven required from the following:</i>						
checking and preparing the cavity						
boning						
seasoning						
marinading						
trimming						
cutting						
ballontine						
blending						
sieving						
stuffing/filling						
tying/trussing						

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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 to meet dish requirements
K2	What quality points to look for in fresh 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 preparation methods: <ul style="list-style-type: none"> ◆ checking and preparing the cavity ◆ boning ◆ seasoning ◆ marinading ◆ trimming ◆ cutting ◆ ballontine ◆ blending ◆ sieving ◆ stuffing and filling ◆ tying/trussing
K5	How to carry out the following preparation methods correctly: <ul style="list-style-type: none"> ◆ checking and preparing the cavity ◆ boning ◆ seasoning ◆ marinading ◆ trimming ◆ cutting ◆ ballontine ◆ blending ◆ sieving ◆ stuffing and filling ◆ tying/trussing
K6	The approximate yields of prepared poultry
K7	How to control portions and minimise waste
K8	The main characteristics of the different types of poultry dishes
K9	The nutritional value of poultry
K10	How to store prepared poultry
K11	Healthy eating options when preparing poultry for complex 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