PPL2PC11 (J8J5 04)

## Prepare Game for Basic Dishes

### Candidate’s statement

I confirm that the evidence detailed in this unit is my own work.

|  |  |
| --- | --- |
| Candidate’s name |  |
| Candidate’s signature |  |
| Date |  |

### Assessor’s statement

I confirm that the candidate has achieved all the requirements of this unit.

|  |  |
| --- | --- |
| Assessor’s name |  |
| Assessor’s signature |  |
| Date |  |
| Countersigning Assessor’s name  (if applicable) |  |
| Countersigning Assessor’s signature  (if applicable) |  |
| Date |  |

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### Internal Verifier’s statement

I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

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| --- | --- |
| Internal Verifier’s name |  |
| Internal Verifier’s signature |  |
| Date |  |
| Countersigning Internal Verifier’s name (if applicable) |  |
| Countersigning Internal Verifier’s signature (if applicable) |  |
| Date |  |

|  |  |
| --- | --- |
| External Verifier’s initials (if sampled) |  |
| Date |  |

#### Unit overview

This standard is about preparing game for basic dishes. The standard covers a range of preparation methods associated with both furred and feathered types of game.

This standard focuses on the technical knowledge and skills required to prepare game for basic dishes; however it should be assessed in the wider context of safe and hygienic working practices.

#### Sufficiency of evidence

There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment.

#### Performance criteria (What you must do)

There must be evidence forall performance criteria (PC).

The assessor **must** assess PCs 1-5 by directly observing the candidate’s work.

PC 6 may be assessed by alternative methods if observation is not possible.

1. Select the type and quantity of game required for preparation.
2. Check the game meets quality and other requirements.
3. Choose the correct tools, knives and equipment required to prepare the game.
4. Use the tools, knives and equipment correctly when preparing the game.
5. Prepare the game to meet the requirements of the dish.
6. Store any prepared game not for immediate use in line with food safety regulations.

#### Performance criteria evidence

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Evidence reference** | **Evidence description** | **Date** | **PC 1** | **PC 2** | **PC 3** | **PC 4** | **PC 5** | **PC 6** |
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#### Scope/range (What you must cover)

**All** scope/range must be covered. There must be performance evidence, gathered through direct observation by the assessor of the candidate’s work for a minimum of:

1. Game - **both:**

1.1 furred

1.2 feathered

1. Preparation methods - **three from:**

2.1 checking and preparing the cavity

2.2 checking for and removing shot

2.3 seasoning / marinating / trimming

2.5 cutting (portioning / dicing / trimming)

2.6 stuffing / filling

2.7 tying

Evidence for any “what you must cover” point not included in the minimum observation requirements may be assessed using alternative assessment methods.

#### Scope/range evidence

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Evidence reference** | **Evidence description** | **Date** | **1.1** | **1.2** | **2.1** | **2.2** | **2.3** | **2.4** | **2.5** | **2.6** | **2.7** |
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#### Knowledge and understanding (What you must know and understand)

For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning).

|  |  |  |
| --- | --- | --- |
| **Knowledge statement** | **Evidence reference** | **Date** |
| 1. Different types of commonly used skinned and plucked game and how to identify them. |  |  |
| 1. Common cuts of game. |  |  |
| 1. How to check the game meets requirements. |  |  |
| 1. What quality points to look for in fresh game. |  |  |
| 1. Why and to whom should you report any problems with the game or other ingredients. |  |  |
| 1. The correct tools, knives and equipment to carry out the required preparation methods. |  |  |
| 1. How to carry out the preparation methods correctly. |  |  |
| 1. It is important to use the correct techniques, tools, knives, and equipment when preparing the game. |  |  |
| 1. How to store prepared game correctly. |  |  |
| 1. Healthy eating options when preparing game. |  |  |

#### Supplementary evidence

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| --- | --- | --- |
| **Reference** | **Evidence description** | **Date** |
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**Assessor feedback on completion of the unit:**