## **PPL3PC10** **(J8KE 04)**

## Prepare Game for Complex Dishes

### Candidate’s statement

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

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

### Assessor’s statement

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

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| 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 |  |

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

#### Unit overview

This standard is about preparing game for complex dishes, for example:

* pot roasted quail
* sautéed pigeon
* roasted saddled venison
* braised rabbit / hare

The standard covers a range of preparation methods and types of game, both furred and feathered.

#### 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 for all 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 maintain quality and 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 – **six from:**

2.1 hanging

2.2 skinning

2.3 plucking

2.4 checking for and removing shot

2.5 washing

2.6 seasoning

2.7 marinating

2.8 trimming

2.9 cutting (both portioning and dicing)

2.10 stuffing / filling

2.11 chining

2.12 tunnelling (bones)

2.13 ballotine

2.14 smoking (both hot and cold)

2.15 galantine

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 (continued on next page)

| **Evidence reference** | **Evidence description** | **Date** | **1.1** | **1.2** | **2.1** | **2.2** | **2.3** | **2.4** | **2.5** | **2.6** | **2.7** | **2.8** | **2.9** | **2.10** | **2.11** | **2.12** |
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#### Scope / range evidence (continued)

| **Evidence reference** | **Evidence description** | **Date** | **2.13** | **2.14** | **2.15** |
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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. The main characteristics of different types of game. |  |  |
| 1. Seasonality and availability of different type of game. |  |  |
| 1. What quality points to look for in fresh game. |  |  |
| 1. What you should do if there are problems with the game or other ingredients. |  |  |
| 1. The nutritional values of each type of game. |  |  |
| 1. How to select the correct type, quality and quantity of game to meet dish requirements. |  |  |
| 1. Suitable cuts for each type of game. |  |  |
| 1. The approximate yields of prepared game. |  |  |
| 1. How to control portions to minimise waste. |  |  |
| 1. Preparation methods for different complex game dishes. |  |  |
| 1. The current trends in relation to preparing complex game dishes. |  |  |
| 1. What the correct techniques, tools, knives and equipment are and the reasons for using them when carrying out the required preparation methods. |  |  |
| 1. How to store prepared game. |  |  |
| 1. Healthy eating options when preparing game for complex dishes. |  |  |

#### Supplementary evidence

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