## **PPL3PC9** **(J8LA 04)**

## Cook and Finish Complex Poultry 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 cooking and finishing complex poultry dishes, for example:

* mousse
* timbale
* ballotine
* quenelles
* soufflé
* confit
* galantine

The standard covers the different types of poultry. It then goes onto the cooking methods and finishing techniques associated with complex poultry dishes.

#### 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 1-8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both “holding” and “serving”, alternative methods of assessment may be used for one of them (ie, either holding **or** serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

1. Select the type and quantity of poultry needed for the dish.
2. Check the poultry to make sure it meets quality standards and other requirements.
3. Choose the correct tools and equipment to cook and finish the poultry.
4. Use the tools and equipment correctly when cooking and finishing the poultry.
5. Combine the poultry with other ingredients.
6. Cook the poultry to meet the requirements of the dish.
7. Check the dish has the correct flavour, colour, consistency and quantity.
8. Garnish and present the dish to meet requirements.
9. Make sure the dish is at the correct temperature for holding and serving.
10. Store any cooked poultry 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** | **PC 7** | **PC 8** | **PC 9** | **PC 10** |
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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. Poultry – **three from:**

1.1 duck

1.2 guinea fowl

1.3 goose

1.4 chicken

1.5 turkey

1.6 poussin

1. Cooking methods – **five** **from:**

2.1 grilling or griddling

2.2 sautéing

2.3 roasting

2.4 poaching

2.5 pot roasting

2.6 frying (deep / shallow / stir)

2.7 baking

2.8 steaming

2.9 en papillote

2.10 spatchcock

2.11 smoking

2.12 confit

2.13 sous vide

2.14 combining cooking methods

1. Finishing methods – **two from:**

3.1 garnishing

3.2 saucing / glazing / dressing

3.3 presenting

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** | **1.3** | **1.4** | **1.5** | **1.6** | **2.1** | **2.2** | **2.3** | **2.4** | **2.5** | **2.6** | **2.7** | **2.8** |
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#### Scope / range evidence (continued)

| **Evidence reference** | **Evidence description** | **Date** | **2.9** | **2.10** | **2.11** | **2.12** | **2.13** | **2.14** | **3.1** | **3.2** | **3.3** |
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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** |
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| 1. How to select the correct type, quality and quantity of poultry and other ingredients to meet dish requirements. |  |  |
| 1. What quality points to look for in poultry. |  |  |
| 1. What you should do if there are problems with the poultry or other ingredients. |  |  |
| 1. What the correct tools and equipment are and the reasons for using them when carrying out the required cooking methods. |  |  |
| 1. How to combine poultry with other ingredients to create a complex and balanced dish. |  |  |
| 1. How to carry out each of the cooking methods according to dish requirements. |  |  |
| 1. The correct temperatures for cooking different types of poultry by the listed methods and why these are important. |  |  |
| 1. The appropriate finishing methods for a range of complex poultry dishes. |  |  |
| 1. What cooking methods are appropriate to each type of complex poultry dish and how to   check the poultry is cooked correctly. |  |  |
| 1. How to minimise and correct common faults in complex poultry dishes. |  |  |
| 1. How to check and adjust the flavour, consistency and colour of complex poultry dishes. |  |  |
| 1. The current trends and methodologies in relation to cooking and finishing complex poultry   dishes. |  |  |
| 1. The correct temperatures for holding and serving complex poultry dishes. |  |  |
| 1. How to store complex poultry dishes not for immediate use. |  |  |
| 1. Healthy eating options when cooking and finishing complex poultry dishes. |  |  |

#### Supplementary evidence

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