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| Title | **Prepare, cook and finish meat, poultry and fish dishes** |
| Level | **2** | **Credits** | **11** |

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| Purpose | The aim of this module is to develop basic knowledge, skills and understanding to prepare, cook and finish meat, poultry and fish dishes |

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| Classification ISCED | 1013 Hotel, restaurants and catering |

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| Available grade | Competent / Not yet competent |

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| Modification history | N/A |

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| **Competency standards** | **Performance criteria** | **Knowledge of understanding** |
| **LU1: Assemble food and equipment to prepare cookand finish meat, poultry** | P1 Assemble food and ingredients required to prepare and cook meat, poultry and fish dishesP2 Where necessary, defrost meat, poultry and fish ready for preparationP3 Select appropriate equipment needed to prepare and cook meat, poultry and fish dishesP4 Check that meat, poultry, fish and other ingredients meet type, quality and quantity requirements | K1 Explain to store fresh and frozen meat, poultry and fish dishes correctly before cookingK2 Explain to check that meat, poultry and fish are fit for preparation and cookingK3 Brief you should do if there are problems with the meat, poultry and fish or other ingredientsK4 Explain to decide when meat, poultry and fish needs defrosting before cooking and Define this is importantK5 Explain to prepare meat, poultry and fish including defrosting, seasoning and storingK6 Define it is important to use the correct tools and equipment to prepare and cook meat, poultry and fish dishesK7 Explain to carry out the appropriate cooking methods correctlyK8 Explain to finish and season meat, poultry and fish dishes according to requirements |

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| **LU2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare meat, poultry and fish for cooking** | P1 Choose and use tools and equipment for preparing and cooking meat dishes correctlyP2 Use appropriate methods to prepare meat for cookingP3 Check that the dish has the correct flavor, consistency and quantityP4Check that cooking of meat dishes meets quality requirementsP5 Correct temperatures for holding meat, poultry and fish dishes | K1 Explain to store fresh and frozen meat, poultry and fish dishes correctly before cookingK2 Explain to check that meat, poultry and fish are fit for preparation and cookingK3 Brief you should do if there are problems with the meat, poultry and fish or other ingredientsK4 Explain to decide when meat, poultry and fish needs defrosting before cooking and Define this is importantK5 Explain to prepare meat, poultry and fish including defrosting, seasoning and storingK6 Define it is important to use the correct tools and equipment to prepare and cook meat, poultry and fish dishesK7 Explain to carry out the appropriate cooking methods correctlyK8 Explain to finish and season meat, poultry and fish dishes according to requirements |
| **LU3: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook meat, Poultry** | P1 Identify requirements for preparing and cooking poultry dishesP2 Choose and use tools and equipment for preparing and cooking poultry dishes correctlyP3 Use appropriate methods to prepare | K1 Explain to store fresh and frozen meat, poultry and fish dishes correctly before cookingK2 Explain to check that meat, poultry and fish are fit for preparation and cookingK3 Brief you should do if there are problems with the meat, |

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| **and fish** | poultry for cookingP4 Check that preparation of poultry meets quality requirementsP5 Use appropriate methods to cook poultry dishesP6 Combine poultry with other ingredientsP7 Check that the dish has the correct flavor, consistency and quantityP8Check that cooking of poultry dishes meets quality requirements | poultry and fish or other ingredientsK4 Explain to decide when meat, poultry and fish needs defrosting before cooking and Define this is importantK5 Explain to prepare meat, poultry and fish including defrosting, seasoning and storingK6 Define it is important to use the correct tools and equipment to prepare and cook meat, poultry and fish dishesK7 Explain to carry out the appropriate cooking methods correctlyK8 Explain to finish and season meat, poultry and fish dishes according to requirements |
| **LU4: Present meat, Poultry and fish for service following senior guidance** | P1 Identify requirements for preparing and cooking fish dishesP2 Choose and use tools and equipment for preparing and cooking fish dishes correctlyP3 Use appropriate methods to prepare fish for cookingP4 Check that preparation of fish meets quality requirementsP5 Use appropriate methods to cook fish dishes | K1 Explain to store fresh and frozen meat, poultry and fish dishes correctly before cookingK2 Explain to check that meat, poultry and fish are fit for preparation and cookingK3 Brief you should do if there are problems with the meat, poultry and fish or other ingredientsK4 Explain to decide when meat, poultry and fish needs defrosting before cooking and Define this is importantK5 Explain to prepare meat, poultry and fish including defrosting, seasoning and storing |

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|  | P6 Combine fish with other ingredientsP7 Check that the dish has the correct flavor, consistency and quantityP8Check that cooking of fish dishes meets quality requirements | K6 Define it is important to use the correct tools and equipment to prepare and cook meat, poultry and fish dishesK7 Explain to carry out the appropriate cooking methods correctlyK8 Explain to finish and season meat, poultry and fish dishes according to requirements |