

Unit mapping

KQ: Knowledge questions		KQ	PA
PA: Practical assessment – Task (T), Workplace Skills (WS)			
Elements and performance criteria			
E 1	Select ingredients		
PC 1.1	Confirm food production requirements from standard recipes	Q 1.1 Q 1.2	T 1a–g WS 5
PC 1.2	Calculate ingredient amounts according to requirements	Q 1.3	T 3a T 3b T 6b T 6c WS 6
PC 1.3	Identify and select poultry products and other ingredients from stores according to recipe, quality, freshness and stock rotation requirements	Q 1.4a Q 1.4b Q 1.5 Q 1.6a Q 1.6b	T 5a–d
E 2	Select, prepare and use equipment		
PC 2.1	Select type and size of knives and other equipment suitable to requirements	Q 2.1 Q 2.2	T 4a
PC 2.2	Safely assemble and ensure cleanliness of equipment before use	Q 2.3 Q 2.4	T 4b T 9c T 9d WS 4
PC 2.3	Use knives and other equipment safely and hygienically according to manufacturer instructions	Q 2.5 Q 2.6 Q 2.7 Q 2.8	T 9a–e T 9g WS 4
E 3	Portion and prepare ingredients		
PC 3.1	Thaw frozen poultry according to food safety guidelines as required	Q 3.1	T 7a T 7b T 9f WS 3
PC 3.2	Sort and assemble ingredients according to food production sequencing	Q 3.2	T 6a
PC 3.3	Weigh and measure ingredients and create portions according to recipe	Q 3.6 Q 3.7 Q 3.8 Q 3.9	T 6b T 6c WS 6
PC 3.4	Use poultry preparation techniques according to recipe requirements	Q 3.10	T 8a
	Minimise waste to maximise profitability of food items prepared	Q 3.11 Q 3.12	T 6c T 6d WS 8

E 4 Cook poultry dishes

PC 4.1	Follow standard recipes to select and use cookery methods for poultry	Q 4.1 Q 4.2 Q 4.3	T 10a–c
PC 4.2	Prepare poultry accompaniments and add marinades as required	Q 4.4 Q 4.5 Q 4.6 Q 4.7 Q 4.8	T 11a–e
PC 4.3	Make food quality adjustments within scope of responsibility	Q 4.9 Q 4.10 Q 4.11a Q 4.11b	T 12a–c WS 5 WS 9

E 5 Present poultry dishes

PC 5.1	Carve poultry using appropriate tools and techniques, taking account of meat and bone structure and waste minimisation	Q 5.1 Q 5.2	T 13a–d
PC 5.2	Portion and serve poultry according to recipe requirements	Q 5.3 Q 5.4	T 14a T 15a T 15b
PC 5.3	Add sauces and garnishes according to standard recipes	Q 5.5 Q 5.6 Q 5.7	T 16a T 16b
PC 5.4	Visually evaluate dish and adjust presentation as required	Q 5.8 Q 5.9	T 17a, b
PC 5.5	Store prepared food items in appropriate environmental conditions	Q 5.10 Q 5.11	T 18a–d WS 3
PC 5.6	Clean work area, and dispose of or store surplus and re-usable by-products according to organisational procedures, environmental considerations, and cost-reduction initiatives	Q 5.12a Q 5.12b Q 5.13	T 19a–d T 20a–i WS 3 WS 8

Knowledge evidence

KE 1	Culinary terms and trade names for:		
	<ul style="list-style-type: none"> ▪ ingredients commonly used in the production of different poultry dishes 	Q 1.3	T 1a
	<ul style="list-style-type: none"> ▪ a variety of classical and contemporary poultry dishes 	Q 3.4	
	<ul style="list-style-type: none"> ▪ different cuts of poultry and styles of cooking 	Q 3.9 Q 3.10 Q 4.1	T 10a
KE 2	Contents of date codes and rotation labels for stock	Q 1.5	T 18c
KE 3	Characteristics of poultry products and poultry dishes:		
	<ul style="list-style-type: none"> ▪ appearance: <ul style="list-style-type: none"> – balance – colour – contrast 	Q 3.3 Q 4.7 Q 4.10 Q 5.4 Q 5.5 Q 5.9	
	<ul style="list-style-type: none"> ▪ fat content 	Q 3.3	
	<ul style="list-style-type: none"> ▪ freshness and other quality indicators 	Q 1.4a Q 1.4b	
	<ul style="list-style-type: none"> ▪ size 	Q 3.3 Q 3.10 Q 4.10 Q 5.1 Q 5.3 Q 5.4 Q 5.9	
	<ul style="list-style-type: none"> ▪ taste 	Q 3.3 Q 4.4 Q 4.7 Q 4.10 Q 5.5 Q 5.9	
	<ul style="list-style-type: none"> ▪ texture 	Q 3.3 Q 4.3 Q 4.4 Q 4.7 Q 4.10 Q 5.4 Q 5.5 Q 5.9	
KE 4	Historical and cultural origin of different poultry products and poultry dishes	Q 3.5	

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KE 5	Characteristics of poultry cuts including: <ul style="list-style-type: none">▪ breast▪ supreme▪ maryland▪ drumstick▪ thigh▪ wing▪ saute cuts▪ tenderloin	Q 3.9	
KE 6	Safe and effective methods of using poultry by-products and off cuts to reduce wastage and maximise profitability	Q 3.12 Q 5.2	
KE 7	Preparation techniques for different cuts and types of poultry specified in the performance evidence, including: <ul style="list-style-type: none">▪ ballotine▪ galantine	Q 3.9 Q 3.10 Q 3.10 Q 3.10	
KE 8	Cookery methods as specified in the performance evidence for different cuts and types of poultry	Q 4.1 Q 4.2	
KE 9	Equipment used to produce poultry dishes: <ul style="list-style-type: none">▪ knife care and maintenance▪ essential features and functions	Q 2.7 Q 2.2	
KE 10	Plating methods for practicality of service and customer consumption	Q 4.7 Q 4.8 Q 5.4 Q 5.5 Q 5.6 Q 5.7 Q 5.8 Q 5.9	
KE 11	Mise en place requirements for poultry dishes	Q 1.1 Q 3.2 Q 3.7	T 1a-g
KE 12	Appropriate environmental conditions for cooking and storing poultry products and dishes to: <ul style="list-style-type: none">▪ ensure food safety:<ul style="list-style-type: none">– cooking and cooling processes– timeframes and temperatures▪ optimise shelf life	Q 4.1 Q 4.2 Q 5.11 Q 5.10 Q 5.11 Q 5.13	

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KE 13	Safe operational practices using essential functions and features of equipment used to produce poultry dishes	Q 2.1 Q 2.2 Q 2.3 Q 2.4 Q 2.5 Q 2.6 Q 2.7 Q 2.8	
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Performance evidence

PE 1	Follow standard recipes to prepare at least six finished poultry dishes using each of the following items at least once (at least once across preparation of the six dishes): <ul style="list-style-type: none"> ▪ chicken ▪ duck ▪ feathered game ▪ poultry offal 		T 1a–g T 3a T 3b T 4a T 4b T 5a T 6a–c T 8a T 10a–c T 11a–e T 12a–c T 13a–d WS 5 WS 9
PE 2	Use each of the following poultry preparation techniques at least once when preparing above poultry dishes (at least once across preparation of the six dishes): <ul style="list-style-type: none"> ▪ barding ▪ brining ▪ de boning ▪ wet and dry marinating ▪ rolling ▪ trussing ▪ soaking ▪ stuffing ▪ trimming 		T 8a
PE 3	Use each of the following cookery methods at least once when preparing the above poultry dishes (at least once across preparation of the six dishes): <ul style="list-style-type: none"> ▪ braising ▪ deep frying ▪ grilling ▪ poaching ▪ roasting ▪ sautéing ▪ sous vide ▪ stewing 		T 10a–c T 11a–e

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PE 4	Prepare, plate and present two portions of each of the six finished dishes above:	T 14a T 14b T 15a T 15b T 16a T 16b T 17a–c WS 5
	<ul style="list-style-type: none">▪ within commercial time constraints and deadlines	T 1g WS 1
	<ul style="list-style-type: none">▪ following procedures for portion control and food safety practices when handling and storing poultry	T 5b–d T 6c T 6d T 7b T 9a–g T 13b T 13c T 15b T 18a–d T 19a–d WS 3 WS 6
	<ul style="list-style-type: none">▪ responding to at least one special customer request	T 2a–c T 17c WS 7

Foundation skills		
FS 1	Reading skills to:	
	<ul style="list-style-type: none"> locate information in standard recipes to determine food preparation requirements 	Q 1.2 T 1a-g WS 5
	<ul style="list-style-type: none"> locate and read date codes and rotation labels on food products 	Q 1.5 Q 1.6a Q 1.6b T 5c
FS 2	Numeracy skills to:	
	<ul style="list-style-type: none"> calculate the number of portions 	Q 1.3 T 1e T 3a T 3b T 6b T 13b T 13c T 15b WS 6
	<ul style="list-style-type: none"> determine cooking times and temperatures 	T 1d T 10b T 10c T 11d T 11e
FS 3	Problem-solving skills to:	
	<ul style="list-style-type: none"> evaluate quality of poultry and finished dishes and make adjustments to ensure a quality product 	T 5b T 17a T 17b
	<ul style="list-style-type: none"> adjust taste and appearance of food products according to identified deficiencies 	T 12a-c T 17b
FS 4	Planning and organising skills to:	
	<ul style="list-style-type: none"> efficiently sequence the stages of food preparation and production 	T 1a-g T 20a-i WS 1 WS 2 WS 5
FS 5	Self-management skills to:	
	<ul style="list-style-type: none"> manage own speed, timing and productivity 	T 1a-g T 20a-i WS 1 WS 2
FS 6	Technology skills to:	
	<ul style="list-style-type: none"> use food preparation and cooking equipment 	T 4a T 4b T 9c T 9d T 13d