## Unit mapping

| KQ: Knowledge questions<br><br>PA: Practical assessment – Task (T), Workplace Skills (WS) | KQ | PA |
|---|---|---|
| **Elements and performance criteria** | | |

### E 1    Select ingredients

| | KQ | PA |
|---|---|---|
| PC 1.1    Confirm food production requirements from standard recipes | Q 1.1<br>Q 1.2 | T 1a–g<br>WS 5 |
| PC 1.2    Calculate ingredient amounts according to requirements | Q 1.3 | T 3a<br>T 3b<br>T 6b<br>T 6c<br>WS 5<br>WS 6 |
| PC 1.3    Identify and select meat products and other ingredients from stores according to recipe, quality, freshness and stock rotation requirements | Q 1.4.a<br>Q 1.4.b<br>Q 1.4.c<br>Q 1.5<br>Q 1.6.a<br>Q 1.6.b | T 5a–d<br>WS 3 |

### E 2    Select, prepare and use equipment

| | KQ | PA |
|---|---|---|
| PC 2.1    Select type and size of knives and other equipment suitable to requirements | Q 2.1<br>Q 2.2 | T 4a<br>T 4b |
| PC 2.2    Safely assemble and ensure cleanliness of equipment before use | Q 2.3<br>Q 2.4 | T 4c<br>T 17c<br>T 17d<br>WS 4 |
| PC 2.3    Use knives and other equipment safely and hygienically according to manufacturer instructions | Q 2.5<br>Q 2.6<br>Q 2.7<br>Q 2.8 | T 17a–e<br>T 17g<br>WS 4 |

### E 3    Portion and prepare ingredients

| | KQ | PA |
|---|---|---|
| PC 3.1    Thaw frozen meats according to food safety guidelines where required | Q 3.1 | T 7a<br>T 7b<br>T 17f<br>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<br>Q 3.7<br>Q 3.8<br>Q 3.9 | T 6b<br>T 6c<br>WS 6 |
| PC 3.4    Use meat preparation techniques according to recipe requirements | Q 3.11 | T 8a |

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| PC 3.5　Minimise waste to maximise profitability of food items prepared | Q 3.12<br>Q 3.13 | T 6c<br>T 6d<br>T 12d<br>WS 8 |

**E 4　Cook poultry dishes**

| | | |
|---|---|---|
| PC 4.1　Follow standard recipes to select and use meat cookery methods | Q 4.1<br>Q 4.2<br>Q 4.3.a<br>Q 4.3.b<br>Q 4.3.c<br>Q 4.4 | T 9a–d<br>WS 5 |
| PC 4.2　Prepare marinades and meat accompaniments as required | Q 4.5<br>Q 4.6<br>Q 4.7<br>Q 4.8<br>Q 4.9 | T 10a–e<br>WS 5 |
| PC 4.3　Make food quality adjustments within scope of responsibility | Q 4.10<br>Q 4.11<br>Q 4.12.a<br>Q 4.12.b | T 11a–c<br>WS 5<br>WS 9 |

**E 5　Present poultry dishes**

| | | |
|---|---|---|
| PC 5.1　Carve meats using appropriate tools and techniques, taking account of meat and bone structure and waste minimisation | Q 5.1<br>Q 5.2.a<br>Q 5.2.b | T 12a-d |
| PC 5.2　Portion and serve meats according to recipe requirements | Q 5.3<br>Q 5.4 | T 13a<br>T 14a<br>T 14b |
| PC 5.3　Add sauces and garnishes according to standard recipes | Q 5.5<br>Q 5.6<br>Q 5.7 | T 15a<br>T 15b |
| PC 5.4　Visually evaluate dish and adjust presentation as required | Q 5.8<br>Q 5.9 | T 16a<br>T 16b |
| PC 5.5　Store dishes in appropriate environmental conditions | Q 5.10<br>Q 5.11 | T 19a–c<br>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 5.12.a<br>Q 5.12.b<br>Q 5.13 | T 18a–d<br>T 20a–i<br>WS 3<br>WS 8 |

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| **Knowledge evidence** | | |
| KE 1    Culinary terms and trade names for: | | |
| ▪ ingredients commonly used in the production of different meat dishes | Q 1.3<br>Q 3.3.a<br>Q 3.3.b<br>Q 3.4 | |
| ▪ classical and contemporary meat dishes | Q 4.4 | |
| ▪ different cuts of meat and styles of cooking | Q 3.9<br>Q 4.2<br>Q 4.3.a<br>Q 4.3.b<br>Q 4.3.c<br>Q 4.4 | |
| ▪ meat classifications: | | |
|     – meat classifications as defined in the Handbook of Australian Meat (HAM) Language | Q 3.3.a | |
|     – common restaurant terminology for different meat classifications | Q 3.10 | |
|     – primary, secondary and portioned cuts | Q 3.9 | |
| KE 2    Contents of date codes and rotation labels for stock | Q 1.5 | |
| KE 3    Characteristics of meat products and meat dishes: | | |
| ▪ appearance | Q 1.4.b<br>Q 3.3.a<br>Q 3.3.b<br>Q 4.3.a<br>Q 4.4<br>Q 4.8<br>Q 4.11<br>Q 5.4<br>Q 5.5<br>Q 5.6<br>Q 5.9 | |
| ▪ fat content | Q 3.5 | |
| ▪ freshness and other quality indicators | Q 1.4.b<br>Q 1.4.c | |
| ▪ primary, secondary and portioned cuts | Q 3.9 | |
| ▪ nutritional value | Q 3.5 | |

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| | ▪ taste | Q 4.4<br>Q 4.5<br>Q 4.8<br>Q 4.11<br>Q 5.5 | |
| | ▪ texture | Q 3.3.b<br>Q 4.3.a<br>Q 4.4<br>Q 4.5<br>Q 4.8<br>Q 4.11<br>Q 5.5<br>Q 5.6 | |
| KE 4 | Historical and cultural origin of different meat products and meat dishes | Q 4.4 | |
| KE 5 | Preparation techniques for different cuts and types of meat, including:<br>▪ barding<br>▪ de-boning<br>▪ trimming<br>▪ frenching<br>▪ portioning<br>▪ wet and dry marinating<br>▪ larding<br>▪ mincing<br>▪ rolling<br>▪ tenderising<br>▪ tying<br>▪ skewering<br>▪ wet and dry ageing | Q 3.11 | |
| KE 6 | Cookery methods for different cuts and types of meat specified in the performance evidence | Q 4.2<br>Q 4.3.c<br>Q 4.4 | |
| KE 7 | Safe and effective methods of using meat by-products and off cuts to reduce wastage and maximise profitability | Q 3.13 | |
| KE 8 | Equipment used to prepare and produce meat dishes: | | |
| | ▪ knife care and maintenance | Q 2.7 | |
| | ▪ essential features and functions | Q 2.2 | |
| KE 9 | Mise en place requirements for meat dishes | Q 1.1<br>Q 3.2<br>Q 3.7 | |

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| KE 10 Appropriate environmental conditions for storing meat and meat products to: | | |
| • ensure food safety:<br><br>– cooking and cooling processes<br>– timeframes and temperatures | Q 4.2<br>Q 4.3.a<br>Q 4.3.b<br>Q 4.3.c<br>Q 5.10<br>Q 5.11<br>Q 5.13 | |
| • optimise shelf life | Q 5.10<br>Q 5.11<br>Q 5.13 | |
| KE 11 Safe operational practices using essential functions and features of equipment used to produce meat dishes | Q 2.1<br>Q 2.2<br>Q 2.3<br>Q 2.4<br>Q 2.5<br>Q 2.6<br>Q 2.7<br>Q 2.8 | |

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**Performance evidence**

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| PE 1 | Follow standard recipes to prepare at least six finished meat dishes using each of the following meat items at least once (at least once across preparation of the six dishes):<br>▪ beef<br>▪ game:<br>   – kangaroo or wallaby<br>   – specialty meats<br>▪ lamb<br>▪ pork<br>▪ offal | | T 1a–g<br>T 3a<br>T 3b<br>T 4a–c<br>T 5a<br>T 6a–c<br>T 7a<br>T 8a<br>T 9a–d<br>T 10a–e<br>T 11a–c<br>T 12a–d<br>WS 5<br>WS 9 |
| PE 2 | Use each of the following meat preparation techniques at least once when preparing the above dishes (at least once across preparation of the six dishes):<br>▪ barding<br>▪ de-boning<br>▪ trimming<br>▪ frenching<br>▪ portioning<br>▪ wet and dry marinating<br>▪ mincing<br>▪ rolling<br>▪ tenderising<br>▪ tying<br>▪ skewering | | T 8a |
| PE 3 | Prepare the required meat dishes using each of the following cookery methods at least once (at least once across preparation of the six dishes):<br>▪ braising<br>▪ deep-frying<br>▪ shallow-frying<br>▪ grilling<br>▪ roasting<br>▪ sous vide<br>▪ stewing | | T 9a–d<br>T 10a–e |
| PE 4 | Cook a beef restaurant cut steak according to specified cooking preference from the following options:<br>▪ blue<br>▪ rare<br>▪ medium rare<br>▪ medium<br>▪ medium well<br>▪ well done | | T 9d |

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| PE 5 Prepare, plate and present two portions of each of the six finished dishes and steaks above: | | T 13a<br>T 13b<br>T 14a<br>T 14b<br>T 15a<br>T 15b<br>T 16a–c<br>WS 5 |
| ▪ within commercial time constraints and deadlines | | T 1g<br>WS 1 |
| ▪ procedures for portion control and food safety practices when handling and storing meat | | T 5a–d<br>T 6c–d<br>T 7b<br>T 12c<br>T 14b<br>T 17a–g<br>T 18a–d<br>T 19a–c<br>WS 3<br>WS 6 |
| ▪ responding to at least one special customer request | | T 2a–c<br>T 16c<br>WS 7 |

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| **Foundation skills** | | |
| FS 1 Reading skills to: | | |
| ▪ locate information in food preparation lists and standard recipes to determine food preparation requirements | Q 1.2 | T 1a–g<br>WS 5 |
| ▪ locate and read date codes and rotation labels on food products | Q 1.5<br>Q 1.6.a<br>Q 1.6.b | T 5c |
| FS 2 Numeracy skills to: | | |
| ▪ calculate the number of portions | Q 1.3 | T 1e<br>T 3a<br>T 3b<br>T 6b<br>T 12c<br>T 14b<br>WS 6 |
| ▪ determine cooking times and temperatures | Q 1.2<br>Q 4.2 | T 1d<br>T 9b<br>T 9c<br>T 10d–e |
| FS 3 Problem-solving skills to: | | |
| ▪ evaluate quality of meat and finished dishes and make adjustments to ensure a quality product | | T 5b<br>T 16a<br>T 16b |
| ▪ adjust taste, texture and appearance of food products according to identified deficiencies | | T 11a–c<br>T 16b |
| FS 4 Planning and organising skills to:<br>▪ efficiently sequence the stages of food preparation and production | | T 1a–g<br>T 20a–i<br>WS 1<br>WS 2<br>WS 5 |
| FS 5 Self-management skills to:<br>▪ manage own speed, timing and productivity | | T 1a–g<br>T 20a–i<br>WS 1<br>WS 2 |