

Contents

About this trainer/assessor guide	4
Learning resource.....	5
Topic 1: Select ingredients	5
Confirm food production requirements from standard recipes	5
Calculate ingredient amounts according to requirements.....	8
Identify and select poultry products and other ingredients from stores according to recipe, quality, freshness and stock rotation requirements.....	10
Check your understanding	13
Topic 2: Select, prepare and use equipment	15
Select type and size of knives and other equipment suitable to requirements	15
Safely assemble and ensure cleanliness of equipment before use	24
Use knives and other equipment safely and hygienically according to manufacturer instructions	26
Check your understanding	37
Topic 3: Portion and prepare ingredients	39
Thaw frozen poultry according to food safety guidelines as required	39
Sort and assemble ingredients according to food production sequencing	42
Weigh and measure ingredients and create portions according to recipe	47
Use poultry preparation techniques according to recipe requirements	52
Minimise waste to maximise profitability of food items prepared	58
Check your understanding	61
Topic 4: Cook poultry dishes.....	63
Follow standard recipes to select and use cookery methods for poultry	63
Prepare poultry accompaniments and add marinades as required.....	77
Make food quality adjustments within scope of responsibility	80
Check your understanding	83
Topic 5: Present poultry dishes	85
Carve poultry using appropriate tools and techniques, taking account of meat and bone structure and waste minimisation	85
Portion and serve poultry according to recipe requirements.....	87
Add sauces and garnishes according to standard recipes	90
Visually evaluate dish and adjust presentation as required	93
Store prepared food items in appropriate environmental conditions	94
Clean work area, and dispose of or store surplus and re-usable by-products according to organisational procedures, environmental considerations, and cost-reduction initiatives.....	98
Recipes	105
Check your understanding	113
References.....	115
Assessment workbook.....	117
Unit information.....	119
What is competency-based assessment?.....	122
How will my competency be assessed?.....	123
Assessment agreement.....	124

Skills recognition	125
Topic 1: Select ingredients	126
Topic 2: Select, prepare and use equipment.....	127
Topic 3: Portion and prepare ingredients	128
Topic 4: Cook poultry dishes.....	129
Topic 5: Present poultry dishes	130
Knowledge questions	131
Topic 1: Select ingredients	133
Topic 2: Select, prepare and use equipment.....	139
Topic 3: Portion and prepare ingredients	148
Topic 4: Cook poultry dishes.....	164
Topic 5: Present poultry dishes	176
Project	190
Completion record	194
Unit mapping	195
Trainer/assessor instructions and requirements	202
Practical assessment	Separate document