<table>
<thead>
<tr>
<th>ELEMENTS AND PERFORMANCE CRITERIA</th>
<th>UNIT VARIABLE AND ASSESSMENT GUIDE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Element 1: Identify and select poultry and game meats</strong></td>
<td><strong>Unit Variables</strong></td>
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<tr>
<td>1.1 Identify <em>varieties</em> of poultry and game</td>
<td>The Unit Variables provide advice to interpret the scope and context of this unit of competence, allowing for differences between enterprises and workplaces. It relates to the unit as a whole and facilitates holistic assessment.</td>
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<tr>
<td>1.2 Identify commercial <em>establishment cuts</em> and specifications</td>
<td>This unit applies to all industry sectors that prepare and cook poultry and game meat dishes within the labour divisions of the hotel and travel industries and may include:</td>
</tr>
<tr>
<td>1.3 Identify and <em>select suppliers</em> for purchasing of products</td>
<td>1 Food Production.</td>
</tr>
<tr>
<td>1.4 <em>Minimise wastage</em> through freshness and correct purchasing</td>
<td><em>Varieties</em> may include:</td>
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<tr>
<td>1.5 Identify costs through <em>yield testing</em></td>
<td>• Feathered, such as chicken, duck, quail and turkey</td>
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<tr>
<td>1.6 Ensure <em>correct conditions</em> are maintained for freshness and quality</td>
<td>• Furred, such as venison, rabbit and boar</td>
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<tr>
<td><strong>Element 2: Prepare poultry and game meats</strong></td>
<td>• Scaled, such as snake and crocodile</td>
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<tr>
<td>2.1 Prepare and <em>portion</em> poultry and game meat cuts, to enterprise requirements</td>
<td>• Cultural varieties, such as local, indigenous bird or game.</td>
</tr>
<tr>
<td>2.2 Minimise wastage through <em>preparation and storage</em></td>
<td><em>Establishment cuts</em> may be related to:</td>
</tr>
<tr>
<td>2.3 Use of <em>trimmings</em> and leftovers</td>
<td>• Menu needs</td>
</tr>
<tr>
<td>2.4 Identification and use of <em>equipment</em></td>
<td>• Service styles</td>
</tr>
<tr>
<td></td>
<td>• Cookery methods</td>
</tr>
<tr>
<td></td>
<td>• Portion control</td>
</tr>
<tr>
<td></td>
<td>• Trimmings, usage.</td>
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</table>
Element 3: Cook, hold and present

3.1 Select appropriate **cooking method** for poultry and game meats

3.2 *Prepare* and cook a selection of dishes following a standard recipes within a commercial environment

3.3 *Hold* prepared products as required prior to presenting

3.4 *Present* poultry and game meats

3.5 Prepare garnishes, sauces and *accompaniments* for poultry and game meat dishes

Element 4: Store poultry and game products

4.1 Fresh and/or Cryovac items are *stored correctly*

4.2 Prepare and maintain correct *thawing* of poultry and game

4.3 Poultry and game is appropriately *stored* in correct containers

4.4 Poultry and game is correctly *labelled*

4.5 Ensure correct conditions are maintained for freshness and quality

*Select suppliers* may be related to:
- Local, regional and international supply
- Delivery requirements
- Cost and trading terms
- Relationship
- Product range/variety
- Availability
- Cultural festivals.

*Minimise wastage* should include:
- Storage space
- Volume requirements, such as *a la carte*, functions and specials
- First In, First Out (FIFO)
- Receiving times, as needed
- Quality, such as appearance, age and size.

*Yield testing* may include:
- Filleting and skinning
- Portion weights
- Off cut usage
- Staff skills.

*Correct conditions* should include:
- Temperature and humidity
- Stock rotation
- Reporting faults
Changing containers
Cross contamination, such as handling.

Prepare and portion should relate to:
- De-feather, skin, fillet and hang
- Slice, dice, skewer, smoke, marinate, pickle, truss, lard and bard (cover meat with fat to avoid it drying out while cooking)
- Cut and trim, including whole, fillet and cutlet
- Portion control, enterprise weights.

Preparation and storage may include:
- Cut and trim
- Containers
- Service styles
- Stock rotation, first in, first out
- Temperature control.

Trimmings may relate to:
- Off cuts, usage
- Saleable dishes
- Menu varieties.

Equipment may include:
- Electric, gas or induction stoves
- Steamers, such as pressure, atmospheric, bamboo and fish kettle
- Salamanders
- Smokers
- Grills, such as flat top, char and BBQ
- Ovens, convection ovens and combination ovens
- Deep fry, pressure fryer
- Microwave
- Food processors, mixers, mincers and bowl choppers
- Enterprise and manufacturer’s instructions.

*Cooking method* may relate to:

- Poaching
- Steaming
- Boiling
- Grilling
- Baking
- Roasting
- Braising
- Stewing
- Deep and shallow frying
- Cultural style.

*Prepare* should relate to:

- Cleaning, skinning and trimming
- Cutting of ingredients/flavourings
- Portioning, wastage and timing
- Recipe conversions.
Hold may relate to:

- Resting, portioning and cutting
- Holding equipment
- Cooling procedures
- Hygiene practice.

Present should include:

- Colour
- Height
- Texture
- Service and storage temperature
- Ceramics
- Glass
- Crystal
- Mirrors
- Trays
- Classical and cultural aspect
- Neatly and attractively
- Ease of service.

Garnishes, sauces and accompaniments may include:

- Glazing
- Coating
- Colour and flavour blends
• Cultural flavours
• Flowers and leaves
• Pastry
• Sauces, sweet/savoury
• Dietary and cultural styles/flavours.

*Stored correctly* may include:
• Cool room temperature
• Cool room placement
• Length of time in cool storage
• Freezer temperature
• Length of time in freezer storage
• Appropriate process followed, Cryovac, ice packed.

*Thawing* may relate to:
• Enterprise and local authority requirements
• Handling and cool room placement
• Changing containers.

*Stored* must include:
• Storage containers before assembly
• Storage containers after assembly
• Dietary and cultural styles/flavours
• Labelled
• Freshness, quality and presentation
• Temperature and humidity.
Labelled must include:

- Date
- Item name
- Handler name
- Time, temperature and storage.

Assessment Guide
The following skills and knowledge must be assessed as part of this unit:

- Knowledge of correct method is demonstrated for poultry and game
- Ability to identify food products by sight
- Ability to match ingredient quality to intended final product/use
- Overview of the relevant legislation in relation to food handling, food storage, chemical storage and general premises food safety
- Ability to demonstrate safe knife handling skills to industry and enterprise standards
- Ability to demonstrate safe equipment/utensil practical skills
- Ability to interpret and adhere to enterprise recipes.

Linkages To Other Units

- Comply with workplace hygiene procedures
- Implement occupational health and safety procedures
- Prepare and store food
- Work effectively with colleagues and customers
- Maintain strategies for safe food
- Present and display food products
- Apply basic techniques of commercial cookery.
Critical Aspects of Assessment
Evidence of the following is essential:
- Knowledge of the classifications and characteristics of poultry and game and the terminology used
- Demonstrate safe and hygienic handling of products
- Appropriate portion control and wastage
- Demonstrate complimentary presentation, garnishing and techniques
- Demonstrate safe knife skills and other associated equipment
- Demonstration of commodity knowledge, including quality aspects
- Knowledge of specific terminology related to various poultry and game products
- Demonstrated ability to prepare various poultry and game dishes from at least six different recipes and cultural backgrounds
- Demonstrated ability to store various poultry and game dishes to industry and enterprise standards
- Knowledge of appropriate portion control and wastage.

Context of Assessment
This unit may be assessed on or off the job:
- Assessment should include practical demonstration either in the workplace or through a simulation activity, supported by a range of methods to assess underpinning knowledge
- Assessment must relate to the individuals work area or area of responsibility
- Demonstration of skills on more than one occasion
- Preparation of various poultry and game dishes within typical workplace conditions and timeframes.
Resource Implications
Training and assessment must include access and use of a fully equipped commercial kitchen, real ingredients and service equipment; and access to workplace standards, procedures, policies, guidelines, tools and equipment.

Assessment Methods
The following methods may be used to assess competency for this unit:
- Observation of practical candidate performance
- Oral and written questions
- Third party reports completed by a supervisor
- Project and assignment work
- Sampling of dishes prepared by the student.

Key Competencies in this Unit
*Level 1* = competence to undertake tasks effectively
*Level 2* = competence to manage tasks
*Level 3* = competence to use concepts for evaluating

<table>
<thead>
<tr>
<th>Key Competencies</th>
<th>Level</th>
<th>Examples</th>
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<tbody>
<tr>
<td>Collecting, organising and analysing information</td>
<td>2</td>
<td>Determine requirements of standard recipes and/or menu requirements; collect equipment, commodities and ingredients, read menus, recipes and task sheets; select and obtain commodities, organise ingredients and task sheets</td>
</tr>
<tr>
<td>Communicating ideas and information</td>
<td>2</td>
<td>Share information with other kitchen and floor service staff; read recipes, menus and instructions and orders</td>
</tr>
<tr>
<td>Activity</td>
<td>Level</td>
<td>Description</td>
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<tr>
<td>---------------------------------------------------</td>
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<td>-----------------------------------------------------------------------------</td>
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<tr>
<td>Planning and organising activities</td>
<td>2</td>
<td>Work within time constraints in a logical sequence; plan logical and efficient sequence and timing of tasks</td>
</tr>
<tr>
<td>Working with others and in teams</td>
<td>1</td>
<td>Work cooperatively with other team members</td>
</tr>
<tr>
<td>Using mathematical ideas and techniques</td>
<td>1</td>
<td>Calculate portions, weigh and measure quantities against standard recipes and/or menu requirements</td>
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<tr>
<td>Solving problems</td>
<td>1</td>
<td>Identify and correct problems in the preparation and production of products, such as ingredient quality and equipment failure</td>
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<tr>
<td>Using technology</td>
<td>1</td>
<td>Use mechanical kitchen equipment, including weighing equipment</td>
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