Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Produce general game dishes
Code	108409L1
Range	This unit of competency is applicable to all catering food production practitioners. It concentrates on competences for producing general game dishes using "ready to cook" commercial reared game meat.
Level	1
Credit	3
Competency	Performance Requirements 1. Knowledge for producing general game dishes - Possess basic knowledge of different types of games and their differences to common meat, such as: big game, small game, wild fowls, etc. - Possess basic knowledge and skills in preparing and cooking meat - Possess basic knowledge of how to choose game meat for recipe. For example: - Different cuts/parts/anatomy of animals - Appropriate texture: firm and dry instead of wet and wobbly - Appearance: the darker meat, the richer taste - Possess basic knowledge of different cooking methods for game, Such as: - Braising, stewing - Roasting, grilling, baking - Sautéing stir frying - Deep frying - Possess basic knowledge of tenderizing, marinating and seasoning of game meat - Possess basic knowledge and skills in selecting and applying suitable equipment - Possess basic knowledge of different techniques to judge when the game meat is cooked. For example: - Using thermometer to check the inner temperature of the meat - Judging the juices of the meat - Possess basic knowledge of kitchen's Occupational health and safety, principles and practices of hygiene, particularly in relation to cross-contamination 2. Produce general game dishes: - Comprehend the recipe - Prepare game meat and equipment for cooking, including: - Selecting and acquiring the right cut of meat - Defrost properly - Trim away excess fat and add other fats to keep game meat staying moist if necessary. Marinate, tenderize, add seasonings and air-drying (for roasting or deep frying) - Select (oven, pan, grill, rotisserie, pressure cooker, etc.) and prepare cooking equipment according to the cooking method, for examples: - Select the right type and size cooking equipment - Pre-heat oven and heat up the oil - Grease the pan - Ready other cooking ingredients and stock (for braising or stewing) - Ready garnishing accompaniment - Use appropriate cooking method to cook the game meat according to the recipe requirements and ensure the meat is not over or under cooked by taking into considerations of various cooking factors. , such as:

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	○ Temperature ○ Duration ○ Size and quantity of the of meat - Portion cooked meat and place on serving plate with garnishing and finishing methods to meet dish requirements - Wash, clean and store the cooking equipment according to the establishment's procedures 3. Exhibit professionalism - Follow the organisation's or kitchen's rules to maintain cleanliness of equipment and environment
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: - Prepare the game meat and other ingredients to meet the requirements of the dish. And follow food safety procedures to defrost frozen game meat thoroughly and avoid cross contamination when preparing the meat for cooking - Select the appropriate cooking method and use the appropriate equipment to cook the meat according to the recipe - Determine when the meat is properly cooked according to the recipe requirement by applying appropriate techniques and considering various cooking factors
Remark	