

Overview

This standard is about cooking and finishing complex meat dishes, for example:

- osso bucco
- pot roasted leg of lamb
- beef wellington

The standard covers the primary and secondary cuts of a range of meats. It then goes onto the cooking methods and finishing techniques associated with complex meat dishes.

This standard focuses on the technical knowledge and skills required to cook and finish complex meat dishes; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain food safety in a kitchen environment
- Apply and monitor food safety management procedures in hospitality
- Manage food safety in a professional kitchen
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

- Cook and finish complex meat dishes

Performance criteria

You must be able to:

1. Select the type and quantity of meat needed for the dish
2. Check the meat to make sure it meets quality standards and other requirements
3. Choose the correct tools and equipment to cook and finish the meat
4. Use the tools and equipment correctly when cooking and finishing the meat
5. Combine the meat with other ingredients
6. Cook the meat for the requirements of the dish
7. Check the dish has the correct flavour, colour, consistency and quantity
8. Garnish and present the dish to meet requirements
9. Make sure the dish is at the correct temperature for holding and serving
10. Store any cooked meat not for immediate use in line with food safety regulations

Knowledge and understanding

You need to know and understand:

1. How to select the correct type, quality and quantity of meat to meet dish requirements
2. What quality points to look for in meat
3. What you should do if there are problems with the meat or other ingredients
4. What the correct tools and equipment are and the reasons for using them when carrying out the required cooking methods
5. How to combine meat with other ingredients to create a complex and balanced dish
6. How to carry out each of the cooking methods according to dish requirements
7. The correct temperatures for cooking each type of meat using each cooking method and why these temperatures are important
8. How to check and adjust the flavour, consistency and colour of the complex meat dish
9. What cooking methods are appropriate to each type of complex meat dish and how to check that meat is cooked correctly
10. How to minimise and correct common faults in complex meat dishes
11. The appropriate finishing methods for a range of complex meat dishes
12. The current trends and methodologies in relation to cooking and finishing complex meat dishes
13. The correct temperatures for holding and serving complex meat dishes
14. How to store complex meat dishes not for immediate use
15. Healthy eating options when cooking and finishing complex meat dishes

Scope/range

1. Meat
 - 1.1 beef
 - 1.2 lamb
 - 1.3 pork
 - 1.4 veal
2. Cooking methods
 - 2.1 grilling (over and under heat)
 - 2.2 frying (deep / shallow / stir)
 - 2.3 boiling
 - 2.4 braising
 - 2.5 steaming
 - 2.6 stewing
 - 2.7 roasting
 - 2.8 pot roasting
 - 2.9 sous vide
 - 2.10 combining cooking methods
3. Finishing methods
 - 3.1 garnishing
 - 3.2 saucing / glazing / dressing
 - 3.3 presenting

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Suite Hospitality - Professional Cookery

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