



Hospitality and Catering

# Producing poultry dishes

## Lesson 2

Understand how to safely prepare, handle, cook, store and serve poultry dishes in a safe manner.





# Tools and equipment

Poultry can be cooked in different ways and use different equipment to do this. Knowing your equipment will help you to cook in a safe and hygienic way.



# Ovens

Roasting poultry is a very popular way to cook. Ovens come in various shapes and sizes.

The busier the food outlet the bigger the ovens tend to be.





# Ovens

Modern ovens are computer controlled and come with various checking mechanisms for monitoring temperatures.





# Deep fat fryers

Takeaways are the biggest users of deep fat fryers for cooking chicken. It is a quick and easy method to cook poultry.





# Deep fat fryers

It can be dangerous to use a fryer because hot fat can splash onto your skin. Wearing the correct protective equipment will prevent any accidents.

If not kept at the correct temperature the outside of meat can be burnt and crisp, whilst the inside is under cooked.





# Grills

Grills are another popular way to cook poultry as the grill gives flavour to the meat. Grills can be gas and electric but can also use charcoals like a barbecue for a flame grilled flavour.



# Griddles

Only used for thin portions of meat. A griddle is a single slab of cooking metal. Slices of meat are cooked quickly with this equipment. Avoid cooking large pieces of meat with bones as they may not cook fully.







# Trays

Trays are used for safety and hygiene.  
Used with racks to support the meat while  
the cooking juice drips onto the tray.





# Frying pans

Only used for thin slices of meat or portions of meat without bones in e.g. breast or escalope's. Used in high class situations with expensive cuts and individual sauces.





# Tongs and spiders

Because of the risk of cross contamination at all points of the preparation and cooking process, you must avoid touching the meat. Using tongs and spiders will help you do this.





# Revision Activity 2

**Name three types of tools or equipment used for poultry dishes?**