



Hospitality and Catering

Producing poultry dishes

Lesson 3

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





Producing poultry dishes safely

Being aware that poultry has a high level of bacteria within its flesh will help you to identify the hazards and risks when handling the meat.





Cross contamination and safety

One of the biggest risks with poultry is cross contamination, we can avoid this risk by:

- Wearing gloves when preparing the meat and washing hands
- Storing poultry in sealed containers away from other foods
- Using separate utensils or washing them between usage





Cross contamination and safety

Storing raw and cooked products separately and at the correct temperature.

0 to 5°C for raw, above 63°C for cooked.





Cross contamination and safety

Use an oven cloth at all times in the cooking process. It should be washed regularly.





Wash hands

Between every task, this is a priority when handling poultry.





Clean with hot soapy water and sanitise

Preparation and cooking areas will need to be cleaned and sanitised throughout the day to ensure that cross contamination is minimised.





Revision Activity 3

How can you prevent cross contamination?