



Hospitality and Catering

Producing poultry dishes

Lesson 5

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





Developing flavour

A marinade is a combination of flavours and oil that is brushed onto poultry before cooking.

The earlier the marinade is applied before cooking the deeper the flavour.





Garnishing

Using the correct sauce for the dish is an important part of serving food to the customer.

Because poultry can be bland and dry, garnishing and adding an accompaniment can help to finish a dish.





Gravies

Made using the juices caught in the roasting dish whilst roasting poultry. This keeps the juices and flavours that can be lost in cooking.





Gravies

Gravies can be made fresh – Jus Roti
or made with instant granules using
the juices for extra flavour.





Roasted poultry

Poultry is also served with accompaniments that compliment the dry bland flavour.

Cranberries for Turkey.

Watercress for roast chicken.





Other accompaniments

Different flavours of mustard are also popular.

Stuffing's made with bread and other meats for flavour are served to absorb the cooking juices.





Sauces and dressings

For spicy based grilled and deep-fried dishes, tomato ketchup and mayonnaise-based sauces are popular as well as other salad type dressings.



Herbs

Chicken is bland, herbs can enhance the flavour.

- Parsley – roast chicken and for general purposes
- Tarragon – French based stews
- Coriander – Curries
- Chives – cold salads
- Basil – pasta dishes





Revision Activity 5

**What accompaniments
can be served with a
poultry dish?**