

# Essential Skills in Game Dishes and Plating Techniques (Hospitality Skills Academy)

This skills-based course offers hands-on training in preparing and presenting game dishes which is ideal for culinary professionals and enthusiasts looking to expand their expertise.

You will develop foundational skills for handling game meats, from butchery basics to marinating and cooking techniques that bring out the best in meats like venison, pheasant, and wild duck.

The course also includes in-depth guidance on plating techniques, focusing on creating visually appealing presentations that enhance the dining experience. You will also learn how to balance rustic and refined elements in each dish, elevating your culinary artistry to a professional standard.

## WHAT WILL I STUDY?

You will learn:

- Identifying different types of game meats (e.g., venison, pheasant, wild duck)
- Understanding sourcing, handling, and preparing game meats safely
- Basic butchery techniques for common cuts used in game dishes
- Techniques to tenderise game meats and balance their robust flavors
- Marination and seasoning methods to complement the natural taste of game
- Cooking methods tailored for game meats, including roasting, searing, and braising
- Presentation skills

## WHAT WILL I NEED?

Please be prepared to provide your residency documents such as a passport, EU citizen ID card, UK Birth Certificate or Biometric Card. If you have been in the UK for less than 3 years or have entered the UK with a visa you will need to provide evidence that you are eligible to study in the UK - your visa, your biometric card that covers the duration of your course or any relevant home office documents to support your residency should all be uploaded. If you're an EU, EEA or Swiss citizen we

**Start Date: 13 January 2025**

**Day: Mondays and Tuesdays**

**Time: 17:00 - 20:30**

**Duration: 2 weeks**

**Venue: Westminster**

will need to see evidence of 'Pre-Settled' or 'Settled-status' documents. Also for funding purposes we would need to see evidence of payslips if working (within the last 3 months). If you are receiving benefits (e.g JSA, ESA, Universal Credit (UC), Housing benefits etc. please bring evidence of this).

## **WHAT CAN I DO AFTER?**

This course will enhance your skills in your culinary career.

You can progress onto further study in this area.

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