

## Unit 307: Produce and present advanced starters using standardised recipes

### Worksheet 15: Prepare dressings, sauces, chutneys and relishes to accompany starters

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List four finishing methods for dressings, sauces, chutneys and relishes:

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_

Explain the following terms when applying **quality checks** during the making of dressings, sauces, chutneys and relishes:

1. Quality checks

\_\_\_\_\_

2. Correct temperature

\_\_\_\_\_

3. Timing

\_\_\_\_\_

4. Texture

\_\_\_\_\_

5. Correct degree of cooking

\_\_\_\_\_

6. Seasoning

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Research a standard recipe for basic relish and then adapt this recipe for the following:

- Beetroot relish
- Tomato relish
- Cucumber relish
- Regional relishes