

Unit 307: Produce and present advanced starters using standardised recipes

Worksheet 1: Prepare and cook soups and advanced hot starters

Explain the four **quality points** when checking ingredients:

List six ingredients which could be included in hot starters:

1.

2.

3.

4.

5.

6.

Identify the advantages and disadvantages of using fresh and convenience stock:

In relation to stocks what is a nage? Explain the term and what it can be used for:

What is glaze? Explain how it is made and give an example of its use:
