

Unit 307: Produce and present advanced starters using standardised recipes

Worksheet 2: Prepare and cook soups and advanced hot starters

List the importance of ensuring the **quantity** of ingredients when producing recipes:

Describe the following preparation methods:

- Clarifying butter

- Purging

- Tenderising

List eight pieces of **equipment** which can be used when making hot soups and hot starters:

What are the two main classifications of shellfish?

- 1.
- 2.

Explain the term “en papilote” and describe the advantages of this method of cookery:
