

Unit 307: Produce and present advanced starters using standardised recipes

Worksheet 3: Prepare and cook soups and advanced hot starters

When preparing and cooking soups and advanced hot starters, explain the following cooking terms:

Boiling

Poaching

Steaming

Simmering

List for **quality checks** during the cooking of hot soups and advanced starters:

1.

2.

3.

4.

Explain the following **finishing methods** for hot soups and advanced hot starters:

Garnishing

Saucing

Glazing

Gratinating

Give two examples of each of the following soups:

- Puree soup

- Potage soup

- Chilled soup

- Broth soup
