

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

### Worksheet 5: Prepare and cook soups and advanced hot starters

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

Shallow frying

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Deep frying

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Combination

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Describe the following **preparation** method:

- Marinating

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

Clarified

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Serving

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Plating

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Correct temperature

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What does the term “al dente” mean in relation to pasta?

Describe in what forms convenience stock can be purchased?