

Unit 307: Produce and present advanced starters using standardised recipes

Worksheet 6: Prepare, cook and serve cold soups and advanced cold starters and mezze

Describe four checks you would make to ensure the **quality** of **ingredients**:

List seven **Ingredients** which could be used for cold soups, advanced cold starters and mezze and give a menu example:

1.

2.

3.

4.

5.

6.

7.

Briefly describe **textured vegetable protein** and how it can be used:
