

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

### Worksheet 7: Prepare, cook and serve cold soups and advanced cold starters and mezze

List six pieces of **equipment** you would use in the production of cold soups and advanced cold starters and mezze:

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Briefly explain how you would monitor the safe use of the 6sixchosen pieces of **equipment** used when making cold soups, mezze and advanced cold starters:

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Describe the following **ingredients** and give a menu example for each:

Grains

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Noodles

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Rice

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