

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

### Worksheet 8: Prepare, cook and serve cold soups and advanced cold starters and mezze

Explain the **two** different methods of cookery for cold soups, advanced cold starters and mezze:

Baking

---

Combination

---

List four **quality checks** during the cooking of cold soups, advanced cold starters and mezze:

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

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

Dairy products

---

---

Pasta

---

---

Pastry

---

---

What is gnocchi? Give three examples of the different types and give one menu example: