

Unit 307 Worksheet 9

Unit 307: Produce and present advanced starters using standardised recipes

Worksheet 9: Prepare, cook and serve cold soups and advanced cold starters and mezze

Explain the different methods of cookery for cold soups, advanced cold starters and mezze:
Poaching
Boiling
Simmering
Steaming
Describe the following ingredients and give a menu example incorporating each item:
Cheese
Eggs
Fish

Level 3 Hospitality and Catering



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Shellfish
List six appropriate finishing methods for a range of cold soups, mezze and advanced cold starters:
Name the main food poisoning bacteria associated with eggs:
Give four examples of cheeses which can be used in pasta cookery: