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

**Worksheet 10: Prepare, cook and serve cold soups and advanced cold starters and mezze (Tutor)**

List six **finishing methods** for a range of cold soups, advanced cold starters and mezze:

Any of the following:

* Garnishing
* Saucing
* Dressing
* Gratinating
* Flambéing
* Passed
* Strained
* Pureed
* Un passed
* Clarified
* Serving
* Plating
* Chilling

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

Grilling

Under a heat source, from the top or side.

Bain marie

A heated bath to keep food at a certain temperature.

List a range of four **quality checks** which should be completedduring the cooking of cold soups, mezze and advanced cold starters:

* Freshness
* Appearance
* Aroma
* No pests in salad leaves, etc.

List the offal that would be used from a whole carcass of pork and how this could be used in advanced cold starters and mezze:

* Head
* Trotters
* Liver
* Kidney
* Belly pork could be used too

What are the two types of sweetbread which are used? Give an example of a hot starter that could be made from one of these?

* Pancreas
* Thymus

Grilled veal sweetbread with sauce gribiche.