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

**Worksheet 15: Prepare dressings, sauces, chutneys and relishes to accompany starters (Tutor)**

List four finishing methods for dressings, sauces, chutneys and relishes:

Any of the following:

* Correct consistency
* Flavour balance
* Garnishing
* Dressing
* Storage
* Chilling

Explain the following terms when applying quality checksduring the making of dressings, sauces, chutneys and relishes:

Tutor to accept any reasonable definition.

1. Quality checks

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1. Correct temperature

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1. Timing

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1. Texture

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1. Correct degree of cooking

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1. Seasoning

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Research a standard recipe for basic relish and then adapt this recipe for the followings

* Beetroot relish
* Tomato relish
* Cucumber relish
* Regional relishes

Apply q**uality checks** during the making of dressings, sauces, chutneys and relishes

**Quality checks**

Correct Temperature

Timing

Texture

Correct degree of cooking

Seasoning