

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 checks during the making of dressings, sauces, chutneys and relishes:

Tutor to accept any reasonable definition.

1. Quality checks

2. Correct temperature

3. Timing

4. Texture

5. Correct degree of cooking

6. Seasoning

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

- Beetroot relish
- Tomato relish
- Cucumber relish
- Regional relishes

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

Quality checks

Correct Temperature

Timing

Texture

Correct degree of cooking

Seasoning