

## Unit 308: Produce and present advanced main course dishes using standardised recipes

### Activity 2: Advanced main courses dishes ingredients quality checks

Think about the advanced main courses dishes used for the previous activity and identify the quality checks you would undertake for the ingredients used within the dishes.

#### Vegetarian

Dish name:

Ingredient	Classification	Quality check

#### Meat dish

Dish name:

Ingredient	Classification	Quality check

**Poultry dish****Dish name:**

Ingredient	Classification	Quality check

**Offal dish****Dish name:**

Ingredient	Classification	Quality check

**Fish dish****Dish name:**

Ingredient	Classification	Quality check

Ingredient	Classification	Quality check