

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

### Worksheet 6: Prepare, cook and finish vegetarian dishes

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1. Explain the following vegetarian dishes preparation methods:

#### Marinating

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#### Pickling

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#### Soaking

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#### Using acidulated liquid

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2. Describe the following cooking methods for vegetarian dishes and a dish that can be cooked using the method cookery:

**Baking**

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**Stir-fry**

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**Deep frying**

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**Blanching**

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3. Describe the following finishing methods for vegetarian dishes and list an example of a dish that can be finished using this technique:

**Dressing**

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**Flambéing**

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**Foams**

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**Gratinating**

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