

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

Worksheet 8: Prepare, cook and finish advanced side dishes

1. Explain the following advanced side dishes preparation methods:

Clarifying butter

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Deseeding

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Coating

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

Braising/stewing

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Sous vide – water bath

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Grilling

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3. Describe the following finishing methods for an advanced side dish and list a side dish that can be finished using this technique:

Garnishing

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Dressing

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