

## Unit 309: Produce and present advanced desserts and dough products using standardised recipes

### Activity 2: Hot and cold dessert ingredients quality checks

Think about the hot and cold desserts dish used for the previous activity and identify the quality checks you would undertake for the ingredients used within the dish:

#### Hot dessert

Dish name:

Ingredient	Quality checks

#### Cold dessert

Dish name:

Ingredient	Quality checks

Ingredient	Quality checks