

Unit 309 Worksheet 3

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

## Worksheet 3: Large and small equipment

1.	Describe the characteristics of the following pieces of large and small equipment.						
Hot h	olding equipment and bain-marie						
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Conv	entional, fan assisted (convection)						
Comb	pination (steam/dry heat)						



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Prove	r/retarder
•	
Choco	plate tempering machine
Blow t	orch
Sugar •	thermometer

## Level 3 Hospitality and Catering



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Sugar	· lamp				
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