

Unit 304: Contribute to the guest experience

Activity 30: Adapting dishes scenarios

Working individually suggest ways of adapting the recipes for the following dishes to meet the dietary requirements:

1. A lactose free white sauce
2. Gluten free tortillas
3. Meringue for a customer with an egg allergy
4. Reducing saturated fats for a customer with a heart condition
5. Reducing sugar for diabetic desserts
6. To provide protein in vegan dishes
7. A cheese souffle for a vegetarian
8. Roast chicken dish for a Muslim customer
9. Plant-based alternatives to rice for vegan curries
10. Plant-based burgers for a children's menu.