

Unit 307: Produce and present advanced starters using standardised recipes

Unit introduction

Unit information

Level: 3
GLH: 80

Unit aims

An operation's own standardised recipes are used to control production, ensuring standards are achieved no matter who is producing it, whether it is a new employee making a dish for the first time or an experienced member of staff increasing the recipe to meet the number of guests expected. Starters, entrées, appetizers and mezze are often the focus point of a meal occasion, setting the tone for the rest of the meal and learning the skills to develop these dishes confidently will be an asset to any aspiring Chef de Partie.

The aim of this unit is to provide learners with the skills of how to produce and present advanced starters using standardised recipes, ensuring an ability to adjust standardised recipes to meet volume demands or guest needs.

Learners will develop the skills to produce both hot and cold soups, advanced hot and cold starter courses and accompanying sauces that feature on traditional and contemporary menus. Learners will also use classical and contemporary methods of preparation to create the first course to a meal experience or light lunch option for the guest suitable for restaurant and volume catering.

Learning outcomes

The learner will:

1. Be able to prepare, cook and serve hot soups and advanced starters
2. Be able to prepare, cook and serve cold soups and advanced cold starters
3. Be able to prepare dressings, sauces, chutneys to accompany starters.

Summary of assessment methods and conditions

Externally marked practical assignment

Learners are required to successfully complete practical assignments to be assessed in centre.