

## Unit 307: Produce and present advanced starters using standardised recipes

### Worksheet 11: Prepare dressings, sauces, chutneys and relishes to accompany starters

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List eight **Ingredients** which can be used in the preparation of dressings, sauces, chutneys and relishes:

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_
7. \_\_\_\_\_
8. \_\_\_\_\_

Briefly explain how you would apply the following statements in relation to the **quantity** of ingredients:

Adjusting ingredients

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Adapt standardised recipe

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Increasing yield amount

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Explain the following term in relation to **dressings** and give a menu example using the dressing

- Vinaigrette
- Thousand island dressing
- Caesar dressing
- Balsamic dressing
- Regional dressings

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