

Unit 307: Produce and present advanced starters using standardised recipes

Worksheet 5: Prepare and cook soups and advanced hot starters

When preparing and cooking soups and advanced starters explain the following cooking terms:

Shallow frying

Deep frying

Combination

Describe the following **preparation** method:

- Marinating

Explain the following **finishing methods** for hot soups and advanced hot starters:

Clarified

Serving

Plating

Correct temperature

What does the term “al dente” mean in relation to pasta?

Describe in what forms convenience stock can be purchased?