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

**Worksheet 9: Prepare, cook and serve cold soups and advanced cold starters and mezze**

Explain thedifferent methods of cookery for cold soups, advanced cold starters and mezze:

Poaching

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Boiling

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Simmering

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Steaming

Describe the following i**ngredients** and give a menu example incorporating each item:

Cheese \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Eggs \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Shellfish \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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List six appropriate **finishing methods** for a range of cold soups, mezze and advanced cold starters:

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Name the main food poisoning bacteria associated with eggs:

 Give four examples of cheeses which can be used in pasta cookery:

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