

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 the different methods of cookery for cold soups, advanced cold starters and mezze:

Poaching

Boiling

Simmering

Steaming

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

Cheese

Eggs

Fish

Shellfish

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

Name the main food poisoning bacteria associated with eggs:

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