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

**Worksheet 2: Prepare and cook soups and advanced hot starters (Tutor)**

List the importance of ensuring the **quantity** of ingredients when producing recipes:

* to adapt standardised recipe
* increasing yield amount
* adjusting ingredients
* use weighing scales and measuring equipment.

Describe the following preparation methods

* Clarifying butter

 For cooking, layering and topping of terrines and pates.

* Purging

Rinsing seafood e.g. mussels to remove impurities.

* Tenderising

To help make meat cuts more tender. Can be done with meat hammer or various specialist tools.

List eight pieces of **equipment** which can be used when making hot soups and hot starters:

* Temperature probe
* Blender
* Food processor
* Frying pans
* Mandolin
* Mixers
* Blast chillers and blast freezers
* Cold holding equipment
* Fryers and griddles
* Grills
* Hobs
* Hot holding equipment
* Ovens
* Steamers
* Soup kettle

What are the two main categories of shellfish?

Molluscs and crustaceans:

* Molluscs have two categories:
* Bivalves, hinged double shell e.g. mussels and scallops
* Univalves single spiral shell

Explain the term “en papilotte” and describe the advantages of this method of cookery:

Fish and accompanying ingredients are cooked in the oven together in a sealed package made from parchment or foil. The package expands in the oven and creates steam which cooks the fish and ingredients.