

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

### Worksheet 7: Prepare, cook and serve cold soups and advanced cold starters and mezze (Tutor)

List six pieces of **equipment** you would use in the production of cold soups and advanced cold starters and mezze:

Any of the following:

- 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

Briefly explain how you would monitor the safe use of the six chosen pieces of **equipment** used when making cold soups, mezze and advanced cold starters:

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Describe the following **Ingredients** and give a menu example for each

#### Grains

Barley, spelt, whole wheat, quinoa, maize

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### Noodles

Raman, rice cellophane, Wonton, Soba, egg

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### Rice

Long grain, arborio rice, wild rice, Jasmin rice, red cargo sushi rice, basmati rice

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