

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:

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

Grains

Barley, spelt, whole wheat, quinoa, maize

Noodles

Raman, rice cellophane, Wonton, Soba, egg

Rice

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