# Unit 308: Produce and present advanced main course dishes using standardised recipes

# Activity 1: Advanced main course dishes ingredients

Think about the favourite advanced main course dish discussed in the starter session and research using the internet the ingredients used in the dishes. Classify them into different groups and suggest what alternative ingredients could be used if the ingredient wasn’t available.

**Vegetarian**

**Dish name:**

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| **Ingredient**  | **Classification**  | **Alternative ingredient**  |
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**Meat dish**

**Dish name:**

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| **Ingredient**  | **Classification**  | **Alternative ingredient** |
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**Poultry dish**

**Dish name:**

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| **Ingredient**  | **Classification**  | **Alternative ingredient** |
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**Offal dish**

**Dish name:**

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| **Ingredient**  | **Classification**  | **Alternative ingredient** |
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**Fish dish**

**Dish name:**

| **Ingredient**  | **Classification**  | **Alternative ingredient** |
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