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

Activity 7: Advanced meat, poultry and offal main course plating

Using the recipes and dishes provided by the tutor earlier in the session, in small groups, design how the dish would be presented on the plate and served to the guest. You must provide a justification on the design and service of the dish.

Meat dish:

Design of dish
Justification

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Poultry dish:

Design of dish

Justification

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Offal dish:

Design of dish

Justification

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