

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

Worksheet 2: Ingredient quality checks

In order for any chef to provide a quality menu they must have a good understanding of the quality points associated with their ingredients.

1. List the quality checks undertaken for the following ingredients:

Meat

- _____
- _____
- _____
- _____
- _____
- _____

Duck

- _____
- _____
- _____
- _____

Chicken and turkey

- _____
- _____
- _____
- _____

Whole fresh fish

- _____
- _____
- _____
- _____
- _____

Shellfish and crustaceans

- _____
- _____
- _____
- _____
- _____

Dried herbs and spices

- _____
- _____
- _____
- _____
- _____

Dry pasta

- _____
- _____
- _____
- _____
- _____