

Unit 309: Produce and present advanced desserts and dough products using standardised recipes

Activity 8: Hot and cold dessert plating and service

Using the recipes and dishes provided by the tutor earlier in the session, as 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.

Dessert:

Design of dish
Justification

Dessert:

Design of dish
Justification