

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

Worksheet 1: Quality and quantity checks

1. Explain how to determine the correct quantity of ingredients when preparing advanced desserts and dough dishes through the following activities.

Increasing yield amount appropriate to the recipe

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Adjusting ingredients

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Use weighing scales and measuring equipment

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2. List **three** pieces of measuring equipment used when preparing advanced desserts and dough dishes?

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