

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

Worksheet 3: Large and small equipment

1. Describe the characteristics of the following pieces of large and small equipment.

Hot holding equipment and bain-marie

- ---

Conventional, fan assisted (convection)

- ---

Combination (steam/dry heat)

- ---

Prover/retarder

- ---

Chocolate tempering machine

- ---

Blow torch

- ---

Sugar thermometer

- ---

Sugar lamp

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