

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

Worksheet 4: Prepare, cook and finish hot and cold desserts

1. Describe the following preparation methods used in the production of hot and cold desserts:

Creaming

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Depositing

- ---

Pulling sugar

- ---

Tempering

- ---

2. Describe the following cooking methods for hot and cold desserts dishes and a dish that can be cooked using the method cookery:

Poaching

- ---

Stewing

- ---

Steaming

- ---

3. Describe the following finishing methods for hot and cold desserts dishes and a dish that can be finished using the technique:

Coating/glazing

- ---

Feathering

- ---

Spraying

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