

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

Worksheet 5: Prepare, cook and finish dough items

1. Describe the following preparation methods used in the production of dough items:

Kneading

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Proving

- ---

Developing

- ---

Knocking back

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2. List **three** different types of pre-cooking glazes that can be applied in the production of dough items:

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3. Describe the following cooking methods for dough items dishes and an item that can be cooked using the method cookery:

Frying

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Boiling

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Griddling

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4. Describe the following finishing methods for dough items and an item that can be finished using the method cookery:

Icing

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Dusting

- ---

Filling

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