

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

### Worksheet 1: Quality and quantity checks (Tutor)

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#### Accept any suitable response

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

- Whether you're cooking for small number of guests, or you're cooking for a large party of guest, you've probably had to adjust a recipe before. Recipes often need to be adjusted to meet the needs of different situations. The most common reason to adjust recipes is to change the number of individual portions that the recipe produces. For example, a standard recipe might be written to prepare 25 portions. If a situation arises where 60 portions of the item are needed, the recipe must be properly adjusted. The most common way to adjust recipes is to use the conversion factor method. This requires only two steps: finding a conversion factor and multiplying the ingredients in the original recipe by that factor.

#### Adjusting ingredients

- There may be a requirement to adjust recipes due to non-availability of the ingredient or a special guest requirement for example replacing dairy product for a guest who may be lactose intolerant with a suitable alternative non-dairy ingredient.

#### Use weighing scales and measuring equipment

- Proper measuring of ingredients is important to successful preparation and cooking. Some dishes can be greatly affected by too much or too little of certain ingredients. There are several different types of measuring utensils used for proper measuring of ingredients.

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

- Measuring spoons
- Dry measuring cups

- Liquid measuring cups/jugs
- Scales
- Portioning scoops