

## Unit 307: Produce and present advanced starters using standardised recipes

### Worksheet 10: Prepare, cook and serve cold soups and advanced cold starters and mezze

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List six **finishing methods** for a range of cold soups, advanced cold starters and mezze:

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_

Explain the **two** different methods of cookery for cold soups, advanced cold starters and mezze:

Grilling

\_\_\_\_\_

Bain marie

\_\_\_\_\_

Describe the following ingredients and give a menu example incorporating each item:

Meat

\_\_\_\_\_

\_\_\_\_\_

Poultry

\_\_\_\_\_

\_\_\_\_\_

Game

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Offal

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List the offal that would be used from a whole carcass of pork and how this could be used in advanced cold starters and mezze:

What are the two types of sweetbread which are used? Give an example of a hot starter that could be made from one of these: