

Unit 307: Produce and present advanced starters using standardised recipes

Worksheet 10: Prepare, cook and serve cold soups and advanced cold starters and mezze (Tutor)

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

Any of the following:

- Garnishing
- Saucing
- Dressing
- Gratinating
- Flambéing
- Passed
- Strained
- Pureed
- Un passed
- Clarified
- Serving
- Plating
- Chilling

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

Grilling

Under a heat source, from the top or side.

Bain marie

A heated bath to keep food at a certain temperature.

List a range of four **quality checks** which should be completed during the cooking of cold soups, mezze and advanced cold starters:

- Freshness
- Appearance
- Aroma
- No pests in salad leaves, etc.

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:

- Head
- Trotters
- Liver
- Kidney
- Belly pork could be used too

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?

- Pancreas
- Thymus

Grilled veal sweetbread with sauce gribiche.