



Hospitality and Catering

# Producing hot and cold desserts

## Lesson 2

Increase your knowledge and experience of producing hot and cold desserts with this course.





# Wearing the right kit – PPE

Personal Protective Equipment –  
keep clean and safe.





# Wearing the right kit – PPE

Full kitchen uniform and shoes.

Plastic aprons to keep main whites/apron clean.

Hair nets or hats.





# Keeping clean

Wash you hands as you enter the kitchen and after every task. This prevent cross contamination.





# Know the risks

Making desserts can be complicated and has many hazards and risks which can cause your harm.

Being aware of this is a legal requirement.



# Know the risks

Hazard: Placing items under the salamander to colour.

Risks: Burning skin when removing hot item

Solution: Use oven cloth





# Food safety

This involves storage of food too.

Ensure regular temperature checks of fridges.

Stock rotations are important because we use lots of eggs, milk and cream with desserts.





# Food safety

Using older items first prevents  
wastage and cross contamination.





# **Revision Activity 2**

**Why do you need to control stock?**