



Hospitality and Catering

Producing hot and cold desserts

Lesson 4

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





Always read the recipe

Desserts are made from a precise mix of ingredients. If you decide to make it up it may not work.





Always read the recipe

Making desserts is scientific and it is the correct mix of fat, sugars, eggs and flour that ensure a good finished product.





Altering the recipe

Using a domestic recipe for 4 people may not work as well if we scale it up for 100 people.



Altering the recipe

Testing recipes and making changes afterwards is good practice.

Different ovens will create different results.





Revision Activity 4

Why must you test an altered recipe?