



Hospitality and Catering

#### Producing hot and cold desserts

#### Lesson 4

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

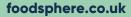
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## Always read the recipe

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?