

Explain the following catering terms used in this recipe:

**Catering terminology**

Caramelisation

Brulee

Stew

Whisk

**Convenience foods.**

List the convenience foods used in this recipes and explain the advantages of using them.

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| **Convenience foods used** | **Advantages** |
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|  |  |

**HACCP for this recipe**

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| **Work Flow**  | **3 Possible Hazards**  | **How to prevent hazards**  |
| Purchase (buying) of food  |  |  |
| Storage of food  |  |  |
| Preparation of food |  |  |
| Cooking of food  |  |  |
| Cooling of food |  |  |
| Chilled storage |  |  |
| Service of food |  |  |