

6100-021/521 Level 2 Technical Certificate in Professional Cookery – Sample Questions

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Please note this is not a complete sample theory exam, this document consists of sample questions from across the test specification.

	Candidate	Name	Date	DD/MM/YY
1	State fou	r unhygienic personal behaviours that must be avoided in a	a food envi	ronment.
				(4 marks)
2	Describe	two characteristics of a saucepan that helps to ensure foo	d safety.	(4 marks)

	(3 mark
Describe the purpose of four design characteristics of a boning knife.	
	(8 mark
When preparing a chicken for roasting, state two reasons why the wish	
	(2 mark
Describe five working practices required to maintain a refrigerator in a	professional kitchen.
	(5 marks

	When cooking a suprême of salmon, compare two effects of steaming with shallow f	rying.
		(4 ma
Ç	State two reasons why chicken should be trussed or tied before roasting.	
		(2 ma
	Describe five reasons why stock management is important in a professional kitchen.	
		(5 ma

Your supervisor has given you a list of mise-en-place required for the lunchtime menu. The list contains the following, and must be completed within four hours:
4kg turned potatoes
1kg mirepoix of vegetables
20 oranges, segmented
• 5 chickens, cut for sauté
3 lemon soles, filleted and skinned
 16 dessert apples, peeled, cored and cut into jardinière.
Produce a plan for the production of the mise-en-place.
Todace a plantion the production of the mise on place.
(15 m

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