



6100-530 MARCH 2018

Level 3 Advanced Technical Diploma in Professional Cookery (450)

Level 3 Professional Cookery – Theory exam (1)

If provided, stick your candidate barcode label here.

Thursday 15 March 2018
13:30 – 15:50

Candidate name (first, last)

First

Last

Candidate enrolment number

Date of birth (DDMMYYYY)

Gender (M/F)

Assessment date (DDMMYYYY)

Centre number

Candidate signature and declaration*

• If any additional answer sheets are used, enter the additional number of pages in this box.

• Please ensure that you **staple** additional answer sheets to the **back** of this answer booklet, clearly labelling them with your full name, enrolment number, centre number and qualification number in BLOCK CAPITALS.

• All candidates need to use a **black/blue pen**. **Do not** use a pencil or gel pen.

• If provided with source documents, these documents **will not** be returned to City & Guilds, and will be shredded. **Do not** write on the source documents.

***I declare that I had no prior knowledge of the questions in this assessment and that I will not divulge to any person any information about the questions.**

You should have the following for this examination

- a pen with black or blue ink
- non-programmable calculator

General instructions

- Use black or blue ball-point pen.
- The marks for questions are shown in brackets.
- This examination contains 11 questions. Answer **all** questions.
- Answer the questions in the spaces provided. Answers written in margins or on blank pages will **not** be marked.
- Use of non-programmable calculators is permitted.
- Cross through any work you do not want to be marked.



- 5 Calculate the costs and selling price of producing a chicken BLT sandwich. Fill in the gaps as required. (8 marks)

Item	Amount per portion	Cost per 100 g	Cost per portion
Chicken	125 g	£0.52	
Bacon	60 g	£0.45	
Tomato and lettuce	40 g	£0.30	
Bread and butter	50 g	£0.12	
Mayonnaise	25 g	£0.40	

Total cost of ingredients per portion	
Selling price with 80% gross profit	
Selling price with VAT @ 20%	

- 6 State **four** dry cooking methods suitable for poultry. (4 marks)

10 a) List **three** preparation techniques used in the production of a Swiss roll. (3 marks)

b) Describe **three** effects of time on the quality of a finished traditional Swiss roll. (6 marks)
