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City & Guilds

6100-532 MARCH 2018
Level 3 Advanced Technical Diploma for Professional Chefs (540)

Level 3 Professional Chefs – Theory exam

If provided, stick your candidate barcode label here.

Wednesday 14 March 2018
09:30 – 11:50

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. 0 0
- 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

General instructions
- Use black or blue ball-point pen.
- The marks for questions are shown in brackets.
- This examination contains 12 questions. Answer **all** questions.
- Answer the questions in the spaces provided. Answers written in margins or on blank pages will **not** be marked.
- Cross through any work you do not want to be marked.

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1 State **four** responsibilities of employees in respect of food safety legislation. (4 marks)

2 Explain Lag and Log phases of the bacterial growth line. (8 marks)

3 Give **two** examples of where in-house catering is often used. (2 marks)

4 Explain **four** factors that should be considered when pairing wine with food. (8 marks)

5 State **four** stages in the production of chicken forcemeat. (4 marks)

6 a) Explain the importance of whisking in the emulsification process when making a hollandaise sauce. (2 marks)

b) Explain the importance of temperature when making a hollandaise sauce. (2 marks)

7 Explain the importance of correct storage of poultry during production. (5 marks)

8 State **three** yeast-based desserts. (3 marks)

9 Describe how the ingredient 'carageen' is used in the production of desserts. (7 marks)

10 State **three** ingredients that can be used to produce a ganache. (3 marks)

11 Explain why the hygroscopic process affects the production of cakes and sponges. (7 marks)

12 A trade group of 500 delegates from the middle east are attending a conference held at a hotel in late autumn. The hotel's reservation and conference team have asked the kitchen to design a suitable 4 course fine dining menu.

Design a suitable 4 course fine dining menu by considering all the wider production factors. Evaluate your choices. (15 marks)

End of examination