





6100-536 MARCH 2018 Level 3 Advanced Technical Diploma for Professional Chefs (Kitchen and Larder) (450)

Level 3 Professional Chefs (Kitchen and Larder) – Theory exam (1)

If provided, stick your candi barcode label here.	date Wednesday 09:30 – 11:3	y 14 March 2018 30
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 Please ensure that you staple booklet, clearly labelling them wand qualification number in BLC All candidates need to use a bl If provided with source docume and will be shredded. Do not w I declare that I had no prior and that I will not divulge to a 	additional answer sheets to the vith your full name, enrolment not CK CAPITALS. ack/blue pen. Do not use a pents, these documents will not write on the source documents knowledge of the questions	e back of this answer number, centre number encil or gel pen. be returned to City & Guilds, i. s in this assessment

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.

1

2

State four reasons for controlling temperature when storing fresh fish.	(4 marks)
Explain the requirements relating to the design of food premises.	 (7 marks)

State two leadership behaviours that help build trust within a team.	(2 marks)	
Explain two planning responsibilities of a supervisor in a professional kitchen.	- (4 marks)	
	-	
	-	
	-	
	-	
	-	
	-	

State \boldsymbol{two} methods used to reduce waste costs in a professional kitchen.

(2 marks)

6

Explain ${\bf two}$ benefits of using sustainable practices when purchasing commodities for the professional kitchen.	(4 marks)
State two types of fast food outlets.	(2 marks)

7

(7 marks)

the overall customer dining experience is positive.					

State six stages in the production of chicken forcemeat.	(6 marl
Explain the effects of the smoking process on a turkey breast.	 (6 mar

(4 marks)

Describe two ways where the addition of fat is used to improve the quality of game.

Discuss how this can be achieved without impacting the customer experience.	(12 m
Discuss now this can be achieved without impacting the customer experience.	(1211)