



**6100-521 JUNE 2018**

**Level 2 Technical Certificate in Professional Cookery (450)**

Level 2 Professional Cookery – Theory exam

If provided, stick your candidate barcode label here.

**Thursday 14 June 2018**  
**09:30 – 12:10**

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

**General instructions**

- Use black or blue ball-point pen.
- The marks for questions are shown in brackets.
- This examination contains 15 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 List **two** responsibilities of an employer in the hospitality industry. (2 marks)

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2 Explain **three** types of food contamination in a professional kitchen. (6 marks)

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3 State **two** ways a rodent infestation can be identified. (2 marks)

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4 List **six** ways of reducing the risk of accidents in the kitchen. (6 marks)

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5 State **four** examples of where a centralised production kitchen could be used. (4 marks)

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6 A restaurant received customer feedback about the possibility of putting a healthier version of apple crumble and custard on the menu.  
Explain **three** ways the restaurant could make a healthier version of apple crumble and custard. (6 marks)

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7 Describe **five** factors to consider when controlling food deliveries.

(5 marks)

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8 Explain **two** reasons for using a trussing needle on poultry. (4 marks)

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9 State **four** pieces of equipment that are used to strain a sauce. (4 marks)

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11 List **three** ways a lemon tartlet could be finished. (3 marks)

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12 For **each** of the following, give **one** example of a suitable vegetable for roasting. (1 mark)

a) Root.

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b) Bulb. (1 mark)

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c) Vegetable fruit. (1 mark)

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d) Brassica. (1 mark)

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Question 13 continued

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14 Describe **two** techniques for grilling a tender pork chop.

(4 marks)

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- 15 A catering team has been asked to provide simple canapés for 50 people for the opening of a recording studio.

Propose a suitable menu and discuss the wider factors to be considered when planning and preparing for this event.

(15 marks)

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