6100-521 JUNE 2018
Level 2 Technical Certificate in Professional Cookery (450)
Level 2 Professional Cookery – Theory exam

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. Explain **three** types of food contamination in a professional kitchen.
3 State **two** ways a rodent infestation can be identified. (2 marks)

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

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

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)
7 Describe **five** factors to consider when controlling food deliveries. (5 marks)
8 Explain **two** reasons for using a trussing needle on poultry. (4 marks)

9 State **four** pieces of equipment that are used to strain a sauce. (4 marks)
10 Explain the importance of cleaning and maintaining a deep fat fryer. (7 marks)
11 List three ways a lemon tartlet could be finished. (3 marks)

12 For each of the following, give one example of a suitable vegetable for roasting.
   a) Root. (1 mark)
   b) Bulb. (1 mark)
   c) Vegetable fruit. (1 mark)
   d) Brassica. (1 mark)
13 Explain **four** stages for preparing a roast stuffed breast of lamb. (8 marks)
14 Describe **two** techniques for grilling a tender pork chop. (4 marks)
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)
Question 15 continued