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

If provided, stick your candidate barcode label here.  

Tuesday 13 March 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 Define the Health and Safety at Work Act (1974). (1 mark)

2 What does wearing protective clothing in a kitchen help prevent? (2 marks)

3 State three stages that must be followed when disposing of food which is unfit for consumption. (3 marks)

4 List four cereals which contain gluten. (4 marks)
5 Explain three factors that should be considered in order to safely move a delivery of 20 kg of frozen salmon steaks into a walk-in freezer. (6 marks)

6 State two features for each of the following restaurants.
   a) Fine dining. (2 marks)
   b) Fast food chain. (2 marks)
7 Using examples, explain the different effects of body language in a restaurant. (5 marks)
8 Explain **three** benefits of using locally sourced ingredients in a restaurant. (6 marks)
9 Describe the use of **two** knives that have flexible blades. (4 marks)

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10 Describe the procedure for storing a food processor after cleaning. (3 marks)

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11 Compare the advantages and disadvantages of an open range hob and an induction hob. (8 marks)
12. Explain why bread and butter pudding is **best** baked with modified heat. (4 marks)

13. List **seven** foods suitable for grilling. (7 marks)
14 Explain four finishing methods used before serving a traditional roast beef dinner. (8 marks)
You have been asked to produce three types of soup and three types of bread for a charity lunch for 50 people. The purpose is to build links between several different religious faiths in your town.

Propose a suitable menu and a plan for the preparation and cooking of the food. (15 marks)
Question 15 continued

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End of examination