



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)
