

Qualification: 6100-20-021/521 Level 2 Technical Certificate in Professional Cookery (450) – Theory Exam

March 2018

1	It places a duty on all employers to ensure, so far as reasonably practicable, the health, safety and welfare at work of all their employees (1)	Accept any other response that includes being free of injury at work/preventing injury at work.	1
2	 1 mark for each of the following, up to 2 marks: Food from contamination (1) The wearer from heat/burns/splashes (1) Gloves and masks protect the wearer from chemicals in cleaning materials (1) 	Accept any other appropriate response.	2
3	 1 mark for each of the following, up to 3 marks: Tell your supervisor (1) Label – "not for human consumption" (1) Record in waste book (1) Separate from general waste/ dispose of food in a bin (1) Safe handling e.g. gloves (1) Thoroughly clean any areas contaminated by the food (1) Check nearby food has not been affected (1) 	Accept any other appropriate response	3
4	 1 mark for each of the following, up to 4 marks: Wheat (1) Rye (1) Barley (1) Oats (1) 	Do not accept cereal brand names.	4

5	1 mark for identifying the consideration and 1 further mark for a correct description:		Accept any other appropriate response.	6
	Consideration:Think about what you have to do and decide whether you need help (1)The frozen salmon will be cold and maybe slippery (1)Padded jacket and gloves may be required (1)Check you can see where you are putting the salmon (1)You should make sure there is accessible storage space (1)	WhyReduces risk of back injury (1)Extra care to be taken so you do not drop it on your foot (1)Protection from the intense cold (1)Lighting in the freezer maybe low (1) FIFO – to use older stock first (1)Before lifting the box to avoid back injury (1)		
	Separate/split the order (1)	Makes it easier/safer to move (1)		
6а	 1 mark for each of the following, up to 2 marks: Exclusive location (1) Formally dressed staff (1) Comfortable furniture (1) Menu without pictures of the food (1) High prices (1) Wine list (1) Food is cooked to order/better quality (1) Ambience/quiet atmosphere (1) Food is served in courses (1) 			2
6b	 mark for each of the following, u Busy location (1) Casually dressed staff (1) Bright, brand appropriate déc Easy clean furniture (1) Illustrated menus (1) Low prices (1) Food is cooked/served quickly Food is often ordered at the c Branded/disposable packaging Eat in/take out (1) 	or (1) / (1) ounter (1)		2

Example opposed to positive. Making eye contact (1) Accept customer could report to management (positive or negative) as an explanation but only for one. Explanation Giving the impression you are interested (1) Demonstrating active Demonstrating at iterities (1) Making the client feel comfortable (1) Providing a friendly service (1) 8 Award a maximum of 3 marks for benefit and a maximum of 3 marks or appropriate explanations: Accept any other appropriate response. 6 8 Award a maximum of 3 marks for benefit and a maximum of 3 marks or appropriate explanations: Accept any other appropriate response. 6 9 Award a maximum of 3 marks for benefit and a maximum of 3 marks or appropriate explanations: 6 6 10 Providing a friendly service (1) 7 7 7 11 Attract more customers (1) 7 7 7 6 9 Creates a support system/develops community links (1) 7	7	Maximum of 2 marks for example and up to 3 further methods and the second secon	arks for Accept any other appropriate response. Answers may be negative as	5
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		Chefs will have to work in seasons (1)		
		Improves reputation/increase in customers (1)		
Improves profit margins (1)		Improves profit margins (1)		

9 1 mark for stating the type of knife and 1 further mark for correct description of its use: 4 • A fish filleting knife (1) - used to work closely round the bores of the fish (1) • • A palette knife (1) - is used to lift or turn small items of food or spread icing on cakes (1) 3 10 Maximum 1 mark for identifying part of the process and a further 2 marks for identifying part of the process and a further 2 marks for identifying part of the process and a further 2 marks for description: 3 11 Maximum 1 mark for identifying part of the process and a further 2 marks for description: 4 11 A trach bowl and lid correctly (1) 5 12 A trach bowl and lid correctly (1) 13 Accept any other appropriate responses. 14 Award up to 4 marks for open range hob (2 marks for stating 2 advantages and 2 for disadvantage) and up to 4 marks for induction hob (2 marks for stating 2 advantages) and up to 4 mark schort up to 2 marks). Accept any other appropriate responses. 15 Advantages of an open range hob (1 mark each up to 2 marks). Co not accept marks where calidate has explained an advantage and disadvantage. 16 Advantages of an induction range hob (1 mark each up to 2 marks). The open flame can catch a sleeve or cloth and set it on fire 17 It is harder to move pans around on an open range hob. Open range hobs are andred to be removed				
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 Store in a safe/accessible/clean/dry location (1) Award up to 4 marks for open range hob (2 marks for stating 2 advantages and 2 for disadvantages) and up to 4 marks for induction hob (2 marks for stating 2 advantages and 2 for disadvantages). Total 8 marks. Advantages of an open range hob (1 mark each up to 2 marks) Open range hobs have metal bars over open flames All pans can be used on open range hobs They can flambé Able to cook on the open flame Easy to control temperature Disadvantages of an induction range hob (1 mark each up to 2 marks) Induction hobs have up on contact Food cooks more quickly on induction hobs Water boils more rangidly Induction hobs are safer There is little chance of direct burning Disadvantages of an induction hob (1 mark each up to 2 marks) Open range hobs are harder/take longer to clean as the bars and burners need to be removed 		• Store blades correctly (1)		
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advantages and 2 for disadvantages) and up to 4 marks for induction hob (2 marks for stating 2 advantages and 2 for disadvantages). Total 8 marks. responses. Advantages of an open range hob (1 mark each up to 2 marks) Do not accept marks where candidate has explained an advantage and disadvantage. • Open range hobs have metal bars over open flames All pans can be used on open range hobs • They can flambé Able to cook on the open flame • Easy to control temperature Disadvantages of an open range hob (1 mark each up to 2 marks) • The open flame can catch a sleeve or cloth and set it on fire It is harder to move pans around on an open range hob • Open range hobs are harder/take longer to clean as the bars and burners need to be removed Advantages of an induction range hob (1 mark each up to 2 marks) • Induction hobs heat up on contact Food cooks more quickly on induction hobs • Water boils more rapidly Induction hobs are safer • There is little chance of direct burning Disadvantages of an induction hob (1 mark each up to 2 marks) • Only metal based pans can be used • Less control with regards to heat		• Store in a safe/accessible/clean/dry location (1)		
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 marks) Only metal based pans can be used Less control with regards to heat 		There is little chance of direct burning		
Less control with regards to heat				
Unable to flambé		Less control with regards to heat		
		Unable to flambé		

	Cannot take weight of heavy pans		
12	 1 mark for identifying a reason and 1 further mark for appropriate expansion: The heat of the oven needs to be reduced (1) to avoid overcooking the egg (1). The baking dish is placed in a bain-marie (1) which will diffuse the heat more efficiently (1) and stop the egg from splitting (1). 	Accept any other appropriate responses e.g. prevents direct heat.	4
13	 1 mark for each of the following up to a maximum of 7 marks: Tomatoes (1) Mushrooms (1) Burgers (1) Steaks (1) Sausages (1) Bacon (1) Fish (1) 	Accept any other appropriate responses. Do not accept specific dishes where the whole dish is not cooked on the grill.	7
14	 Award 1 mark for identifying the process and 1 further mark for appropriate explanation: Rest the beef (1) to dissipate the juices/improve flavour (1) Carve the meat across the grain (1) for tender slices (1) Garnish with traditional accompaniments (1) for contrasting texture(1) Add gravy (1) to keep the food moist/hot (1) Add appropriate vegetables (1) for eye appeal (1) 	Accept any other appropriate responses.	8
15	 Band 1: (1-5 marks) Write basic menu; Provide outline plan for task; identify some dietary considerations; include basic understanding of health and safety considerations with little detail; list equipment needed to produce the menu, some items may be missing; includes basic personal hygiene requirements; outline of staffing requirements; little involvement with supervisor. To access the higher marks in the band, the discussion will contain mostly relevant points. Band 2: (6-10 marks) Recognised some items may need preparing before others, and suggested a logical sequence. Timings generally realistic and accurate. Correctly identified suitable resources for majority of the tasks. Linkages have been made with food safety and health and safety requirements. Some justification may have been given for the choices made. The response will demonstrate reasonable organisation and structure. 	 Indicative content Safe working practice Cooking methods and dietary requirements Use of small and large equipment Scale of production Sufficient stock Realistic timings Food safety considerations Health and safety Correct use of equipment Staff levels Dietary considerations 	15

To access the higher marks in the band, the response will be clear, balanced with accurate points made which are supported and justified.	
Band 3: (11-15 marks)	
All tasks are prioritised in a logical sequence. Timings are	
realistic and accurate. Correctly identified suitable resources	
for all of the tasks. Food safety and health and safety	
requirements have been fully integrated into the response.	
Choices made are justified and explained. The response will be	
presented in an organised and structured format.	
To access the higher marks in the band, the discussion will be	
comprehensive, well balanced, presented in a logical way with	
conclusions and/or recommendations fully justified.	