

**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: <ul style="list-style-type: none"> <li>• Food from contamination (1)</li> <li>• The wearer from heat/burns/splashes (1)</li> <li>• Gloves and masks protect the wearer from chemicals in cleaning materials (1)</li> </ul>	Accept any other appropriate response.	2
3	1 mark for each of the following, up to 3 marks: <ul style="list-style-type: none"> <li>• Tell your supervisor (1)</li> <li>• Label – “not for human consumption” (1)</li> <li>• Record in waste book (1)</li> <li>• Separate from general waste/ dispose of food in a bin (1)</li> <li>• Safe handling e.g. gloves (1)</li> <li>• Thoroughly clean any areas contaminated by the food (1)</li> <li>• Check nearby food has not been affected (1)</li> </ul>	Accept any other appropriate response	3
4	1 mark for each of the following, up to 4 marks: <ul style="list-style-type: none"> <li>• Wheat (1)</li> <li>• Rye (1)</li> <li>• Barley (1)</li> <li>• Oats (1)</li> </ul>	Do <b>not</b> accept cereal brand names.	4

5	<p>1 mark for identifying the consideration and 1 further mark for a correct description:</p> <table border="1" data-bbox="188 219 954 835"> <thead> <tr> <th data-bbox="196 219 611 253">Consideration:</th> <th data-bbox="619 219 946 253">Why</th> </tr> </thead> <tbody> <tr> <td data-bbox="196 264 611 365">Think about what you have to do and decide whether you need help (1)</td> <td data-bbox="619 264 946 365">Reduces risk of back injury (1)</td> </tr> <tr> <td data-bbox="196 376 611 477">The frozen salmon will be cold and maybe slippery (1)</td> <td data-bbox="619 376 946 477">Extra care to be taken so you do not drop it on your foot (1)</td> </tr> <tr> <td data-bbox="196 488 611 544">Padded jacket and gloves may be required (1)</td> <td data-bbox="619 488 946 544">Protection from the intense cold (1)</td> </tr> <tr> <td data-bbox="196 555 611 656">Check you can see where you are putting the salmon (1)</td> <td data-bbox="619 555 946 656">Lighting in the freezer maybe low (1) FIFO – to use older stock first (1)</td> </tr> <tr> <td data-bbox="196 667 611 757">You should make sure there is accessible storage space (1)</td> <td data-bbox="619 667 946 757">Before lifting the box to avoid back injury (1)</td> </tr> <tr> <td data-bbox="196 768 611 835">Separate/split the order (1)</td> <td data-bbox="619 768 946 835">Makes it easier/safer to move (1)</td> </tr> </tbody> </table>	Consideration:	Why	Think about what you have to do and decide whether you need help (1)	Reduces risk of back injury (1)	The frozen salmon will be cold and maybe slippery (1)	Extra care to be taken so you do not drop it on your foot (1)	Padded jacket and gloves may be required (1)	Protection from the intense cold (1)	Check you can see where you are putting the salmon (1)	Lighting in the freezer maybe low (1) FIFO – to use older stock first (1)	You should make sure there is accessible storage space (1)	Before lifting the box to avoid back injury (1)	Separate/split the order (1)	Makes it easier/safer to move (1)	Accept any other appropriate response.	6
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6a	<p>1 mark for each of the following, up to 2 marks:</p> <ul style="list-style-type: none"> <li>• Exclusive location (1)</li> <li>• Formally dressed staff (1)</li> <li>• Comfortable furniture (1)</li> <li>• Menu without pictures of the food (1)</li> <li>• High prices (1)</li> <li>• Wine list (1)</li> <li>• Food is cooked to order/better quality (1)</li> <li>• Ambience/quiet atmosphere (1)</li> <li>• Food is served in courses (1)</li> </ul>		2														
6b	<p>1 mark for each of the following, up to 2 marks:</p> <ul style="list-style-type: none"> <li>• Busy location (1)</li> <li>• Casually dressed staff (1)</li> <li>• Bright, brand appropriate décor (1)</li> <li>• Easy clean furniture (1)</li> <li>• Illustrated menus (1)</li> <li>• Low prices (1)</li> <li>• Food is cooked/served quickly (1)</li> <li>• Food is often ordered at the counter (1)</li> <li>• Branded/disposable packaging (1)</li> <li>• Eat in/take out (1)</li> </ul>		2														

7	<p>Maximum of 2 marks for example and up to 3 further marks for explanation of different effects:</p> <table border="1" data-bbox="193 219 790 405"> <tr><td><b>Example</b></td></tr> <tr><td>Making eye contact (1)</td></tr> <tr><td>Nodding (1)</td></tr> <tr><td>Not standing too close (1)</td></tr> <tr><td>Smiling (1)</td></tr> </table> <table border="1" data-bbox="193 443 790 770"> <tr><td><b>Explanation</b></td></tr> <tr><td>Giving the impression you are interested (1)</td></tr> <tr><td>Demonstrating active listening (1)</td></tr> <tr><td>Making the client feel comfortable (1)</td></tr> <tr><td>Providing a friendly service (1)</td></tr> </table>	<b>Example</b>	Making eye contact (1)	Nodding (1)	Not standing too close (1)	Smiling (1)	<b>Explanation</b>	Giving the impression you are interested (1)	Demonstrating active listening (1)	Making the client feel comfortable (1)	Providing a friendly service (1)	<p>Accept any other appropriate response.  Answers may be negative as opposed to positive.  Accept customer could report to management (positive or negative) as an explanation but only for one.</p>	5								
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9	<p>1 mark for stating the type of knife and 1 further mark for correct description of its use:</p> <ul style="list-style-type: none"> <li>• A fish filleting knife (1) - used to work closely round the bones of the fish (1)</li> <li>• A palette knife (1) - is used to lift or turn small items of food or spread icing on cakes (1)</li> </ul>		4
10	<p>Maximum 1 mark for identifying part of the process and a further 2 marks for description:</p> <ul style="list-style-type: none"> <li>• Ensure all machine parts are thoroughly dry (1)</li> <li>• Store blades correctly (1)</li> <li>• Attach bowl and lid correctly (1)</li> <li>• Store in a safe/accessible/clean/dry location (1)</li> </ul>		3
11	<p>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.</p> <p><b>Advantages of an open range hob</b> (1 mark each up to 2 marks)</p> <ul style="list-style-type: none"> <li>• Open range hobs have metal bars over open flames</li> <li>• All pans can be used on open range hobs</li> <li>• They can flambé</li> <li>• Able to cook on the open flame</li> <li>• Easy to control temperature</li> </ul> <p><b>Disadvantages of an open range hob</b> (1 mark each up to 2 marks)</p> <ul style="list-style-type: none"> <li>• The open flame can catch a sleeve or cloth and set it on fire</li> <li>• It is harder to move pans around on an open range hob</li> <li>• Open range hobs are harder/take longer to clean as the bars and burners need to be removed</li> </ul> <p><b>Advantages of an induction range hob</b> (1 mark each up to 2 marks)</p> <ul style="list-style-type: none"> <li>• Induction hobs heat up on contact</li> <li>• Food cooks more quickly on induction hobs</li> <li>• Water boils more rapidly</li> <li>• Induction hobs are easy to clean</li> <li>• Induction hobs are safer</li> <li>• There is little chance of direct burning</li> </ul> <p><b>Disadvantages of an induction hob</b> (1 mark each up to 2 marks)</p> <ul style="list-style-type: none"> <li>• Only metal based pans can be used</li> <li>• Less control with regards to heat</li> <li>• Unable to flambé</li> </ul>	<p>Accept any other appropriate responses.</p> <p>Do <b>not</b> accept marks where candidate has explained an advantage and disadvantage.</p>	8

	<ul style="list-style-type: none"> <li>Cannot take weight of heavy pans</li> </ul>		
12	<p>1 mark for identifying a reason and 1 further mark for appropriate expansion:</p> <ul style="list-style-type: none"> <li>The heat of the oven needs to be reduced (1) to avoid overcooking the egg (1).</li> <li>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).</li> </ul>	Accept any other appropriate responses e.g. prevents direct heat.	4
13	<p>1 mark for each of the following up to a maximum of 7 marks:</p> <ul style="list-style-type: none"> <li>Tomatoes (1)</li> <li>Mushrooms (1)</li> <li>Burgers (1)</li> <li>Steaks (1)</li> <li>Sausages (1)</li> <li>Bacon (1)</li> <li>Fish (1)</li> </ul>	<p>Accept any other appropriate responses.</p> <p>Do <b>not</b> accept specific dishes where the whole dish is not cooked on the grill.</p>	7
14	<p>Award 1 mark for identifying the process and 1 further mark for appropriate explanation:</p> <ul style="list-style-type: none"> <li>Rest the beef (1) to dissipate the juices/improve flavour (1)</li> <li>Carve the meat across the grain (1) for tender slices (1)</li> <li>Garnish with traditional accompaniments (1) for contrasting texture(1)</li> <li>Add gravy (1) to keep the food moist/hot (1)</li> <li>Add appropriate vegetables (1) for eye appeal (1)</li> </ul>	Accept any other appropriate responses.	8
15	<p><b>Band 1:</b> (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.</p> <p><b>Band 2:</b> (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.</p>	<p><b>Indicative content</b></p> <ul style="list-style-type: none"> <li>Safe working practice</li> <li>Cooking methods and dietary requirements</li> <li>Use of small and large equipment</li> <li>Scale of production</li> <li>Sufficient stock</li> <li>Realistic timings</li> <li>Food safety considerations</li> <li>Health and safety</li> <li>Correct use of equipment</li> <li>Staff levels</li> <li>Dietary considerations</li> </ul>	15

	<p>To access the higher marks in the band, the response will be clear, balanced with accurate points made which are supported and justified.</p> <p><b>Band 3: (11-15 marks)</b>  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.</p>		
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