



## 6100-521 MARCH 2022

### Level 2 Technical Certificate in Professional Cookery (450)

#### Level 2 Professional Cookery – Theory Exam

If provided, stick your candidate barcode label here.

Tuesday 15 March 2022  
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 additional answer sheets are used, enter the additional number of pages in this box. 
- Before taking the examination, **all candidates** must check that their barcode label is in the appropriate box. Incorrectly placed barcodes may cause delays in the marking process.
- Please ensure that you staple additional answer sheets to the **back** of this answer booklet, clearly labelling these 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, unless otherwise instructed.
- 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 examination 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 **16** 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** injuries that must be reported under RIDDOR legislation. (2 marks)

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2 Explain why a food business must be registered with the local authority. (6 marks)

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3 List **four** characteristics of a chopping board used in a professional kitchen. (4 marks)

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4 List **four** different items that could cause physical contamination when preparing food. (4 marks)

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5 Explain **three** advantages of a centralised production kitchen with satellites. (6 marks)

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6 Describe the role of a Development Chef in a branded establishment. (5 marks)

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7 List **two** benefits of **each** of the following in the diet:  
a) Fat (2 marks)

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b) Fibre. (2 marks)

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8 Describe how to ensure chefs' knives are cleaned safely and hygienically. (6 marks)

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9 List **four** pieces of small equipment used to measure liquids in the professional kitchen. (4 marks)

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10 Explain how the temperature of a walk-in fridge is managed.

(5 marks)

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11 Describe **four** different uses of egg wash when preparing items for baking.

(4 marks)

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12 List **three** joints of lamb suitable for roasting. (3 marks)

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13 List **four** cuts of lamb suitable for grilling. (4 marks)

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14 Describe the purpose of using the following accompaniments to serve with roast pork:  
a) Sage and onion stuffing. (2 marks)

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b) Apple sauce. (2 marks)

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15 Describe the quality points of flame-grilled asparagus before serving.

(4 marks)

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