



**6100-20-021 Level 2 Technical Certificate in
Professional Cookery**

6100- 521 Level 2 Professional Cookery – Theory Exam

March 2022 Mark Scheme

Q No	Acceptable answer(s)	Guidance	Max mks	Ref
Q1	<p>1 mark for each of the following, up to a maximum of 2 marks:</p> <ul style="list-style-type: none"> • Bone fractures (1) • Amputations (1) • Dislocation (1) • Temporary / permanent loss of sight (1) • Eye injuries (1) • Injuries from electric shock/burning which leads to unconsciousness/resuscitation/hospitalisation for more than 24hrs (1) • Injury from hypothermia/illness due to heat which leads to unconsciousness/resuscitation/hospitalisation for more than 24hrs (1) • Unconsciousness from exposure to/inhaling/absorbing through the skin harmful substances (1) 	<p>For the last 3 bullet points, candidates must show that the injury is serious/major/severe to be awarded 1 mark. i.e. severe burn. Do not accept 'burn'.</p>	2	6100.201.01.01 AO1
Q2 a)	<p>1 mark for each of the following, up to a maximum of 6 marks:</p> <ul style="list-style-type: none"> • To comply with legislation (1) as it is an offence not to register a food business (1), so that records can be kept about the size (1) and the type of food businesses in the area (1). • To allow the local authority to target inspection/visit regularly (1), to offer advice/give recommendations for improvement (1) or issue improvement notices (1). High risk businesses will have more regular visits (1). • To give the business a food hygiene rating/scores on the doors (1) which gives information to the public/customers (1). 	<p>For bullet point 2, accept only 1 example of an improvement notice for 1 mark.</p>	6	6100.201.01.02 AO2

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Q2 b)	<p>1 mark for each of the following, up to a maximum of 6 marks:</p> <ul style="list-style-type: none"> • To comply with legislation (1) as it is an offence not to register a food business (1), so that records can be kept about the size (1) and the type of food businesses in the area (1). • To allow the local authority to target inspection/visit regularly (1), to offer advice/give recommendations for improvement (1) or issue improvement notices (1). High risk businesses will have more regular visits (1). • To give the business a food hygiene rating/scores on the doors (1) which gives 	For bullet point 2, accept only 1 example of an improvement notice for 1 mark.	6	6100.201.01.02 AO2
Q2 c)	<p>1 mark for each of the following, up to a maximum of 6 marks:</p> <ul style="list-style-type: none"> • To comply with legislation (1) as it is an offence not to register a food business (1), so that records can be kept about the size (1) and the type of food businesses in the area (1). • To allow the local authority to target inspection/visit regularly (1), to offer advice/give recommendations for improvement (1) or issue improvement notices (1). High risk businesses will have more regular visits (1). • To give the business a food hygiene rating/scores on the doors (1) which gives information to the public/customers (1). 	For bullet point 2, accept only 1 example of an improvement notice for 1 mark.	6	6100.201.01.02 AO2

Q No	Acceptable answer(s)	Guidance	Max mks	Ref
Q3	<p>1 mark for each of the following, up to a maximum of 4 marks:</p> <ul style="list-style-type: none"> • Easy to clean (1) • Hard-wearing (1) • Non-porous (1) • Non-tainting (1) • In good condition (1) (e.g. no cracks/splits/deep knife marks) • Flat (1) • Sturdy (1) • Colour suitable for task (1) • Allows adequate cleaning of surrounding areas (1) • Plastic 	Accept only 1 mark for colour i.e. red for raw meat.	4	6100.201.02.02 AO1
Q4	<p>1 mark for each of the following, up to a maximum of 4 marks:</p> <p>Hair (1)</p> <ul style="list-style-type: none"> • Jewellery/hairclips (1) • Glass (1) • Nuts/bolts/oil (1) from machinery • Pen tops (1) • Flaking paint (1) • (Blue) plasters (1) • Threads/buttons from clothing (1) • Insects (1) • Hair/finger nails/varnish/fake eyelashes (1) • Staples (1) • Packaging (1) (e.g. foil) 	<p>Accept only 1 item from each bullet point for 1 mark.</p> <p>Accept any other suitable answer.</p>	4	6100.201.02.05 AO1

Q No	Acceptable answer(s)	Guidance	Max mks	Ref
Q5	<p>1 mark for identification, up to a maximum of 3 marks. 1 mark for description, up to a maximum of 3 marks:</p> <ul style="list-style-type: none"> • To reduce labour costs (1) because fewer preparation and cooking staff are required (1) for large quantities of food (1) and lower skilled staff are only necessary at satellite kitchens (1). • To enable effective staff planning (1) because staff can be employed at regular times (1) therefore more regular/consistent hours for staff (1) and more flexibility (1). • To reduce food costs (1) due to economy of scale/competitive purchasing (1), greater control of waste (1) and control of portion sizes (1). • To reduce amount of equipment necessary (1) as central equipment can be used intensively (1) is not required in satellite kitchens (1). • To produce quality products (1) because centralised production allows more accurate/consistent quality control (1). Allows issues to be picked up prior to delivery to the satellite (1). 		6	6100.202.01.02 AO2

Q6	Acceptable answer(s)	Guidance	Max mks	Ref
Q6	<p>1 mark for each of the following, up to a maximum of 5 marks:</p> <ul style="list-style-type: none"> To create new/exciting dishes/menus (1) to keep existing customers/entice new customers (1) give a market lead/competitors (1). To develop new dishes (1) and presentation (1) using current trends (1) new ingredients (1) and to create dish specifications (1). To consider dish costs (1) to achieve company gross profit (1) by reducing food wastage (1). To consider sustainability (1) such as food miles (1) packaging/recycling (1). To create sample dishes for marketing materials (1) such as photos for the menu/to display (1) to attract customers (1). To train and develop house chefs (1). 	*Differentiator question*	5	6100.202.02.01 AO2

Q No	Acceptable answer(s)	Guidance	Max mks	Ref
Q7	<p>a) 1 mark for each of the following, up to a maximum of 2 marks:</p> <ul style="list-style-type: none"> Helps body absorb vitamins (e.g. A, D, E, K) (1) Provides protection for vital organs (1) Provides a secondary source of energy (1) Omega 3 fats important for nerve/brain/heart function (1) Helps to maintain warmth/body temperature (1) <p>b) 1 mark for each of the following, up to a maximum of 2 marks:</p> <ul style="list-style-type: none"> Eases digestive transit (1) Helps to absorb other vitamins (1) Keeps you fuller for longer (1) Slow release of energy (1) Helps to control sugar levels/reduce risk of diabetes (1) 		4	6100.202.03.01 AO1

Q No	Acceptable answer(s)	Guidance	Ma x mk s	Ref
Q8	<p>1 mark for identification, up to a maximum of 3 marks. 1 mark for description, up to a maximum of 3 marks:</p> <ul style="list-style-type: none"> • Clean knives in hot water with detergent (1), by keeping hold of them (1) and taking care not to run fingers along the edge of the blade (1), to avoid injury (1) and make sure the handle is cleaned (1). • Do not leave knives in washing up water (1), the blade could be grasped resulting in cuts to the hand (1). • Rinse and dry thoroughly (1) and store in a knife roll or box (1), not in a drawer where accidental injury could occur (1). • Do not clean knives in the dishwasher (1) as the blade edges can be damaged (1). 		6	6100.203.01.03 A02
Q9	<p>1 mark for each of the following, up to a maximum of 4 marks:</p> <ul style="list-style-type: none"> • Spoons (1) • Cups (1) • Scales (1) • Jugs (1) • Ladles (1) • Thermometer (1) 		4	6100.203.02.03 A01

Q No	Acceptable answer(s)	Guidance	Ma x mk s	Ref
Q10	<p>1 mark for each of the following, up to a maximum of 5 marks:</p> <ul style="list-style-type: none"> • The fridge must be kept at the correct temperature (1) which should be below 8°C (1). • Ensure the door is shut after use (1). Only cooled food should be placed in the walk-in fridge (1). • Temperature should be recorded at least once per day (1) and records kept for legal requirements/due diligence (1). Any issues should be reported (1). Should be regularly serviced (1). 		5	6100.203.03.03 A02
Q11	<p>1 mark for each of the following, up to a maximum of 4 marks:</p> <ul style="list-style-type: none"> • To brush over the top to enhance the appearance/add colour (1) add shine (1). • To create a seal to stop fillings oozing out (1). • To use as part of coating/pané process (1) used to make bread crumbs stick (1). • To brush over to help toppings or seeds stick (1). 	Accept any other suitable example for a coating.	4	6100.206.01.02 A02
Q12	<p>1 mark for each of the following up to a maximum of 3 marks:</p> <ul style="list-style-type: none"> • Cannon (1) • Best end/rack/crown roast/guard of honour (1) • Leg (1) • Loin (1) • Saddle (1) • Shoulder (1) Breast (1) 		3	6100.206.02.01 A01

Q No	Acceptable answer(s)	Guidance	Max mks	Ref
Q13	<p>1 mark for each of the following, up to a maximum of 4 marks:</p> <ul style="list-style-type: none"> • Chops (1) • Cutlets (1) • Chump chop (1) • Barnsley chop (1) • Medallion/fillet (1) • Lamb steak (1) • Noisette (1) • Rosette (1) • Valentine (1) • Breast (1) 		4	6100.206.03.01 AO1
Q14	<p>a) 1 mark for each of the following, up to a maximum of 2 marks:</p> <p>It adds contrasting texture (1), an appetising aroma/nice smell (1), adds flavour (1).</p> <p>a) 1 mark for each of the following, up to a maximum of 2 marks:</p> <p>It adds a sweet fruitiness/sweetness/acidity (1) which cuts through the fat (1) and complements the meat (1).</p>	Accept contrast of texture and appetising aroma only once each	4	6100.206.02.04 AO2
Q15	<p>1 mark for each of the following, up to a maximum of 4 marks:</p> <ul style="list-style-type: none"> • Asparagus should show the char/grill marks (1) to create/enhance an attractive appearance (1) and an appetising aroma (1). • Stems should be tender but not soft (1) tips undamaged (1). • Green colour should remain fresh/bright (1) to maintain eye appeal/appearance (1) and vitamin content/maintain nutrients (1). • Flavour should be smoky which will enhance the flavour (1) but not burnt as this will give a bitter taste (1). 		4	6100.206.03.04 AO2

Q16	Levels of marking	Indicative Content	Max mks	Ref
Q16	<p>Band 1 (1-5 marks): Simple menu proposed linked to theme. Little consideration given to sustainability factors. Some dietary requirements considered. Included basic understanding of health and safety considerations with little detail. Little thought of equipment required to produce the menu. Little mention of basic personal hygiene requirements. Brief outline of staffing requirements, roles and responsibilities.</p> <p>To access the higher marks in the band, the discussion will contain mostly relevant points linked to the theme, together with some justification given to choices.</p> <p>Band 2 (6-10 marks): Considered menu proposed linked to theme. Some consideration given to sustainability factors. Some dietary requirements explained. Included good understanding of health and safety considerations with some detail. Some thought of equipment required to produce the menu. Some discussion of personal hygiene requirements. Thought given to staffing requirements, roles and responsibilities. The response will demonstrate reasonable organisation and structure.</p> <p>To access the higher marks in the band, the response will be clear, balanced with accurate points made which are supported and justified. Some evidence of impact on customer and/or business.</p> <p>Band 3 (11-15 marks): Well-structured and justified themed menu proposed. Sustainability well considered throughout. Correctly identified suitable resources and staffing requirements for all of the tasks. Food safety and health and safety requirements have been fully integrated into the response. Evidence of impact on customer/business (i.e. marketing) in response. Choices made are justified and explained. The response will be presented in an organised and structured format.</p> <p>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>	<p>For no awardable content, award 0 marks.</p> <p>Indicative content</p> <ul style="list-style-type: none"> • Link menu to theme • Sustainability (provenance, carbon footprint, sustainable sources, packaging, fair trade, impact on customer/business i.e. marketing/publicity). • Dietary requirements • Allergens • Use of small and large equipment • Correct use of equipment • Scale of production • Sufficient stock • Realistic timings • Food safety considerations • Health and safety • Staff levels 	15	<p>6100-20</p> <p>201 202 203 204 205 206 207 208</p> <p>AO4</p>