

6100-021/521 Level 2 Technical Certificate in Professional Cookery – Sample Questions

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Please note this is not a complete sample theory exam, this document consists of sample questions from across the test specification.

Candidate	Name	Date	DD/MM/YY
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1 State **four** unhygienic personal behaviours that must be avoided in a food environment.

(4 marks)

2 Describe **two** characteristics of a saucepan that helps to ensure food safety.

(4 marks)

3 State **three** control measures that can be implemented to reduce the risk of burns or scalds in the kitchen.

(3 marks)

4 Describe the purpose of **four** design characteristics of a boning knife.

(8 marks)

5 When preparing a chicken for roasting, state **two** reasons why the wishbone should be removed.

(2 marks)

6 Describe **five** working practices required to maintain a refrigerator in a professional kitchen.

(5 marks)

7 When cooking a suprême of salmon, compare **two** effects of steaming with shallow frying.

(4 marks)

8 State **two** reasons why chicken should be trussed or tied before roasting.

(2 marks)

9 Describe **five** reasons why stock management is important in a professional kitchen.

(5 marks)
