

**6100-021/521 Level 2 Technical Certificate in
Professional Cookery**

Version 1.1 – October 2017

Sample Mark Scheme

1	
State four unhygienic personal behaviours that must be avoided in a food environment.	(4 marks)
<p>Marking guidance 1 mark for each of the following, up to 2 marks.</p> <ul style="list-style-type: none"> • Nail biting • Touching head/face • Smoking in the food environment • Sneezing/coughing • Tasting with fingers 	

2	
Describe two characteristics of a saucepan that helps to ensure food safety.	(4 marks)
<p>Marking guidance Award 1 mark for identification of the characteristic and 1 further mark for expansion. Maximum of two marks for identifying the characteristic.</p> <ul style="list-style-type: none"> • Smooth (1) reduces risk of accumulation of dirt (1). • Non-tainting (1) helps to prevent metallic contamination (1). • Hard-wearing (1) easier to clean (1). 	

3	
State three control measures that can be implemented to reduce the risk of burns or scalds in the kitchen.	(3 marks)
<p>Marking guidance 1 mark for each of the following, up to 3 marks.</p> <ul style="list-style-type: none"> • Appropriate training • Good housekeeping • Correct use of PPE • Following manufacturer's instructions • Correct manual handling techniques • Risk assessments 	

4

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

(8
marks)

Marking guidance

Award 1 mark for identification of characteristic and 1 further mark for an appropriate description.

- Short blade (1) to allow close control (1).
- Rigid blade (1) to prevent veering into the flesh (1).
- Sharp tip/point (1) to aid precision when cutting near the bone (1).
- Curved blade (1) to cleanly remove the flesh (1).
- Designed to be held in a reverse grip (1) to allow trimming/cutting (traditional) and precise removal of flesh near to the bone (reverse grip) (1).

5

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

(2
marks)

Marking guidance

1 mark for each of the following, up to 2 marks.

- To make carving easier
- To improve efficiency/reduce wastage

6

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

(5
marks)

Marking guidance

Award 1 mark for identification of working practice and 1 further mark for an appropriate description

Maximum of three marks for identifying the practice.

- Regular temperature checks (1) to ensure correct operation (1).
- Scheduled servicing and maintenance (1) to prolong the life of the equipment (1).
- Regular cleaning (1) to ensure food safety (1).
- Following manufacturer's instructions (1) to ensure correct use/prevent damage through misuse (1).
- Reporting problems or damage (1) to ensure issues are resolved in a timely manner/avoid food wastage (1).

7	
When cooking a suprême of salmon, compare two effects of steaming with shallow frying.	(4 marks)
<p>Marking guidance Award 1 mark each for identification of the effect and 1 further mark for an appropriate expansion. Maximum of two marks for identifying the effect.</p> <ul style="list-style-type: none"> • Texture (1) - shallow fried would have a crisp outer texture / steamed would have a more uniform texture (1). • Flavour (1) - shallow fried would have a more developed flavour (caramelisation) / steamed would not impart any additional flavour (1). • Colour (1) - shallow fried would have a light golden brown appearance / steamed would result in a paler appearance or at least will not add any colour (1). • Nutritional value (1) - shallow fried would increase calories and fat content / steamed would not add any calories or fat content, instead retaining nutritional value (1). 	

8	
State two reasons why chicken should be trussed or tied before roasting.	(2 marks)
<p>Marking guidance 1 mark for each of the following, up to 2 marks.</p> <ul style="list-style-type: none"> • To keep the shape (1). • To promote even cooking (1). 	

9	
Describe five reasons why stock management is important in a professional kitchen.	(5 marks)
<p>Marking guidance 1 mark for each of the following, up to 5 marks.</p> <ul style="list-style-type: none"> • To ensure sufficient space/capacity to store purchased commodities (1). • To ensure forecast demand for commodities can always be met (1). • To ensure commodities do not go out of date (stock rotation) (1). • To avoid spoilage or contamination (1). • To minimise wastage of commodities (1). • To maintain the quality/freshness of the commodities (1). • To minimise financial loss through wastage (1). • To control the risk of accidents in the workplace (1). 	

10

Your supervisor has given you a list of mise-en-place required for the lunchtime menu. The list contains the following, and must be completed within four hours:

- 4kg turned potatoes
- 1kg mirepoix of vegetables
- 20 oranges, segmented
- 5 chickens, cut for sauté
- 3 lemon soles, filleted and skinned
- 16 dessert apples, peeled, cored and cut into jardinière.

Produce a plan for the production of the mise-en-place.

(15 marks)

Marking guidance

Indicative content

- Points of clarification required from supervisor (e.g. which items are needed first, or how they will be used)
- Prioritisation of work/tasks
- Realistic timings for respective commodities
- Resource selection (e.g. appropriate knives, colour coded chopping boards, appropriate storage and wastage containers)
- Food safety considerations (e.g. hazards, risks and control measures)
- Health and safety considerations (e.g. hazards, risks and control measures)

Mark Bands

Band 1 (1-5) marks:

Minimal recognition that some items may need preparing before others. Timings may be unrealistic or inaccurate. Limited range of suitable resources identified. Minimal references to food safety or health and safety requirements. Little or no justification has been given for the choices made. The response may be disorganised and/or ambiguous in content.

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.

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 and presented in a logical way with conclusions and/or recommendations that are fully justified.