





## 6100-530 JUNE 2018

## Level 3 Advanced Technical Diploma in Professional Cookery (450)

Level 3 Professional Cookery - Theory exam (1)

If provided, stick your candidate barcode label here.	Thursday 14 June 2018 13:30 – 15:50
Candidate name (first, last)	
First	
Last	
Candidate enrolment number Date of bir	rth (DDMMYYYY) Gender (M/F)
Assessment date (DDMMYYYY) Centre nur	mber Candidate signature and declaration*
<ul> <li>Please ensure that you <b>staple</b> additional are booklet, clearly labelling them with your full and qualification number in BLOCK CAPITAL</li> <li>All candidates need to use a <b>black/blue pe</b></li> </ul>	name, enrolment number, centre number S.  en. Do not use a pencil or gel pen. becuments will not be returned to City & Guilds, source documents. of the questions in this assessment

## 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 12 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.

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State <b>five</b> pieces of health and safety legislation required in a professional kitchen.	(5 marks
Explain the risks associated with poor personal hygiene in a professional kitchen.	(4 marks

(4 marks)

Explain the lactors to consider when preparing means for a customer on arrisianic diet.	(411101113)
State <b>five</b> apportioned costs associated with operating a professional kitchen.	(5 marks)

b)

Fixed assets.	(4 mark	(S)
Current liabilities.	(4 mark	(S)
Current liabilities.	(4 mark	(S)
Current liabilities.	(4 mark	<s)< td=""></s)<>
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 $\label{thm:continuous} \textbf{Explain the following terms in relation to a kitchen's financial balance sheet.}$ 

ó	State <b>four</b> cuts that can be obtained from a chicken leg.	(4 marks)
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7	Explain the importance of <b>three</b> storage requirements for raw poultry.	(6 marks)
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(4 marks)

Describe <b>two</b> sugars commonly used in the production of puddings and desserts.			

Discuss the potential reasons why a vanilla soufflé would <b>not</b> rise.	(6 marks)
State <b>three</b> cakes or biscuits that can be made using the rubbing in method technique.	(3 marks)

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(6 marks)

Explain the importance of sieving when making a Viennese biscuit.					

(15 marks)

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12 The hotel is looking to provide 24-hour room service as part of its customer offer. The hotel management has asked the kitchen to suggest four suitable main courses that can be used on the room service menu and have a selling price of less than £12 per dish.

The following main course dishes have been suggested by another member of the team:

- Chicken curry, rice, poppadoms, mango chutney and naan bread
- Beef stroganoff, brown rice and handmade flat bread
- Pan fried rump steak with hand cut chips and a peppercorn sauce
- Wiltshire ham, fried eggs and chips

Discuss the suitability of each main course, suggesting alternative dishes where appropriate.		



