



6100-530 MARCH 2022 Level 3 Advanced Technical Diploma in Professional Cookery (450)

Level 3 Professional Cookery – Theory Exam (1)

If provided, stick your candidate barcode label here.								iesc 3:30	-		h 20)22									
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- If additional answer sheets are used, enter the additional number of pages in this box.
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- 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
- non-programmable calculator

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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(5 marks)

List five ways that food can be physically contaminated.					

(8 marks)

Describe four pieces of health and safety legislation that aim to protect people in a professional kitchen.



d) Apportioned costs.

(1 mark)

Sta	te five ways a chef can control food costs.	(5 mark
Def a)	fine the following financial terms: Cost of sales	(1 mar
b)	Gross profit	(1 mar

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5 Table 1 below shows the sales analysis of a restaurant at the end of an accounting period.

Complete the missing calculations in the table below:

(4 marks)

Dish	Number of Sales	Selling Price (£)	Dish Cost (£)	Gross Profit (%)	Percentage of Sales (%)
Tuna niçoise salad	252	10.00	2.30		21
Cream of wild mushroom soup	348	6.75	2.16	68	
Fillet steak, béarnaise sauce	204		7.50	70	17
Raspberry parfait	396	10.50		64	33
Total sales	1200				

Table 1

6	List four cuts used for service when a chicken is prepared for sauté.	(4 marks)
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(6 marks)

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	ne two desserts or puddings, from each category, using:	(0 1)
a)	Hard fruit	(2 marks)
		-
		-
b)	Soft fruit.	(2 marks)
		-

Describe **three** chicken dishes that can be prepared using different wet cooking methods.

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Exp a)	plain how to produce the following sweet soufflés: A traditional hot soufflé	(3 mark
b)	A frozen soufflé.	(3 marl
List	t three biscuits that can be served as petits fours.	(3 marl

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(6 marks)

Describe now to evaluate the quality of a multi-portion fresh fruit gateaux.

(15 marks)

12 As part of the interview process as a chef in one of the UK's most highly rated restaurants, the following task has been set.

Write a **four-course** menu to celebrate the UK's seasonal produce available throughout the summer season.

Provide details of the factors to be considered relating to the preparation, cooking, service requirements and communication with potential customers.		

