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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.

Tuesday 8 March 2022
13:30 – 15:50

Candidate name (first, last)

First

Last

Candidate enrolment number


Date of birth (DDMMYYYY)

Gender (M/F)

Assessment date (DDMMYYYY)

Centre number

Candidate signature and declaration*

- If additional answer sheets are used, enter the additional number of pages in this box. 
- 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.



1 List **five** ways that food can be physically contaminated.

(5 marks)

3 State **five** ways a chef can control food costs.

(5 marks)

4 Define the following financial terms:

a) Cost of sales

(1 mark)

b) Gross profit

(1 mark)

c) Net profit

(1 mark)

d) Apportioned costs.

(1 mark)



- 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)



