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.

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 any additional answer sheets are used, enter the additional number of pages in this box.
• Please ensure that you staple additional answer sheets to the back of this answer booklet, clearly labelling them 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.
• 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 assessment 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

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. State **five** pieces of health and safety legislation required in a professional kitchen. (5 marks)

2. Explain the risks associated with poor personal hygiene in a professional kitchen. (4 marks)
3 Explain the factors to consider when preparing meals for a customer on an Islamic diet. (4 marks)

4 State **five** apportioned costs associated with operating a professional kitchen. (5 marks)
5 Explain the following terms in relation to a kitchen's financial balance sheet.
   a) Fixed assets. (4 marks)

   b) Current liabilities. (4 marks)
6 State **four** cuts that can be obtained from a chicken leg. (4 marks)

7 Explain the importance of **three** storage requirements for raw poultry. (6 marks)
8 Describe **two** sugars commonly used in the production of puddings and desserts. (4 marks)
9 Discuss the potential reasons why a vanilla soufflé would not rise. (6 marks)

10 State three cakes or biscuits that can be made using the rubbing in method technique. (3 marks)
11 Explain the importance of sieving when making a Viennese biscuit. (6 marks)
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. (15 marks)