6100-532 MARCH 2018
Level 3 Advanced Technical Diploma for Professional Chefs (540)
Level 3 Professional Chefs – Theory exam

If provided, stick your candidate barcode label here.

Wednesday 14 March 2018
09:30 – 11:50

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 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 **four** responsibilities of employees in respect of food safety legislation. (4 marks)
2. Explain Lag and Log phases of the bacterial growth line. (8 marks)
3 Give **two** examples of where in-house catering is often used. (2 marks)
4 Explain **four** factors that should be considered when pairing wine with food. (8 marks)
5 State four stages in the production of chicken forcemeat.

6 a) Explain the importance of whisking in the emulsification process when making a hollandaise sauce.

b) Explain the importance of temperature when making a hollandaise sauce.
7 Explain the importance of correct storage of poultry during production.

8 State three yeast-based desserts.
Describe how the ingredient ‘carageen’ is used in the production of desserts. (7 marks)
10 State **three** ingredients that can be used to produce a ganache. (3 marks)
11 Explain why the hygroscopic process affects the production of cakes and sponges. (7 marks)
A trade group of 500 delegates from the middle east are attending a conference held at a hotel in late autumn. The hotel's reservation and conference team have asked the kitchen to design a suitable 4 course fine dining menu.

Design a suitable 4 course fine dining menu by considering all the wider production factors. Evaluate your choices. (15 marks)