





6100-534 JUNE 2018

Level 3 Advanced Technical Diploma for Professional Chefs (Patisserie and Confectionery) (450)

Level 3 Professional Chefs (Patisserie & Confectionery) – Theory exam

| If provided, stick your candidate barcode label here. | | | | | - | / 15 Jui – 11.30 | ne 2018) | 3 | | | | | | | |
|---|--------|---------|----------|-------|-----|---------------------|--------------|------|----|--------|----------|-------|---------|-------|------------|
| Candidate | e nam | ne (fin | rst, las | t) | | | | | | | | | | | |
| First | | | | | | | | | | | | | | | |
| Last | | | | | | | | | | | | | | | |
| Candidate | e enro | olme | nt nun | nber | Dat | e of bir | th (DD | MMYY | Y) | Ge | nder (N | //F) | | | |
| Assessme | ent da | ite (D | DDMM | YYYY) | Cen | tre nur | nber | | | Candid | late sig | gnatu | ire and | d dec | claration* |
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| 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 assessment

• a pen with blue or black 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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| Describe how different types of pest can contaminate and compromise food safety. | (7 mark |
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List **four** ways to prevent cross contamination within the pastry section of a kitchen.

| Give a) | e an appropriate leadership style for each of the following situations Coaching trainees. | (1 ma |
|------------|---|--------|
| b) | Working under tight time constraints. | (1 ma |
| | lain how clear and open communication can contribute to the effectiveness team. | (2 mar |
| | | |
| a) | List two issues when purchasing produce from overseas. | (2 maı |
| b) | Explain one advantage of using locally sourced produce. | (2 ma |
| | | |
| List | two main factors to consider when selecting wine to accompany desserts. | (2 maı |

7

(7 marks)

| Explain how specialist equipment contributes to the patisserie section. | | | | |
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| producing desserts. | (4 ma |
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| Describe the criteria used to evaluate the quality of desserts. | (7 ma |
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10 State **two** requirements needed to form a stable emulsion.

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(2 marks)

| 11 Explai | n the importance o | f each stage in the | production of a Sachertorte. |
|-----------|--------------------|---------------------|------------------------------|
|-----------|--------------------|---------------------|------------------------------|

(7 marks)



(12 marks)

+

12 A wedding function for 200 people is being held in the ballroom of a stately home in July. The kitchen is small and the facilities are limited so the food will be mostly prepared off-site by the caterers and transported. The guests will be asked to pre-order and all the dishes will be individually plated. The age range of the guests is 5-80 and includes a coeliac and vegetarians of which two are vegans.

The clients want a choice of **four** desserts and have requested the following:

- Chocolate and praline soufflé
- Strawberry bavarois
- Oeufs à la neige
- Eton mess

| Discuss the suitability of each dessert, suggesting alternatives with justification where appropriate. | | | | |
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