

**6100-32-034/534 Level 3 Advanced Technical Diploma for Professional Chefs
(Patisserie and Confectionery) (450) – Theory Exam**

June 2018

1	List four ways to prevent cross contamination within the pastry section of a kitchen.		
	Acceptable answer(s)	Guidance	Max mks
	<p>1 mark for each of the following, up to a maximum of 4 marks:</p> <ul style="list-style-type: none"> • Personal hygiene (1) • Correct use of protective clothing (1) • Separation of cooked and raw foods (1) • Identification of equipment for specified tasks/separate equipment for high risk products (1) • Cleaning and disinfecting/'clean as you go'/correct use of cleaning products (1) • Waste disposal (1) • Pest control (1) 	Answers need to say more than just 'wash hands'	4
2	Describe how different types of pest can contaminate and compromise food safety.		
	Acceptable answer(s)	Guidance	Max mks
	<p>1 mark for identification, up to a maximum of 3 marks. 1 mark for expansion, up to a maximum of 4 marks:</p> <ul style="list-style-type: none"> • Rats: carry Weils disease in their urine (and salmonella) which, if ingested by humans, can cause infection/disease/death (1) • Mice: reproduce at a rapid rate and spread food-borne infections and food poisoning organisms/damage food (1) • Flies: cross contaminate by transferring bacteria by flying from food to food/vomit and lay eggs on food (1) 		7

	<ul style="list-style-type: none"> • Cockroaches: pose a high risk because they carry pathogens and cross contaminate by moving from filth to food (1). They produce a pheromone which attracts more of their species, increasing numbers and risk. (1) • Ants: can bring in bacteria from outside (from soil etc.) and because of their size they can easily gain access (1) • Stored product insects (SPI's): such as weevils can be found in (badly) stored, mostly dry food (1) and they are a threat because they live and breed in their food of choice and contaminate with their bodies (1) • Birds: carry (in some cases pathogenic) bacteria and may gain access to food preparation areas through open vents/unprotected windows (1) • Domestic pets: because they carry bacteria and lick themselves; if they come into contact with food handlers they will cross contaminate (1) 		
3	Give an appropriate leadership style for the following situations:		
3a	Coaching Trainees.		
	Acceptable answer(s)	Guidance	Max mks
	1 mark for the following: <u>Coaching trainees:</u> benevolent/participative/charismatic/leading by example (1)	Accept explanations if they accurately reflect the leadership style.	1
3b	Working under tight time constraints.		
	Acceptable answer(s)	Guidance	Max mks
	1 mark for the following: <u>Tight time constraints:</u> autocratic/authoritarian/dictatorial (1)	Accept explanations if they accurately reflect the leadership style.	1

4	Explain how clear and open communication can contribute to the effectiveness of a team.		
	Acceptable answer(s)	Guidance	Max mks
	<p>1 mark for each of the following, up to a maximum of up to 2 marks:</p> <ul style="list-style-type: none"> • Better clarity of orders/instructions are easily understood (1) and are less likely to result in misunderstandings (1). • The ability to convey orders with authority, but in an acceptable manner (1) will help to build relationships and gain respect (1). • Good communication will strengthen the team (1) by improving the effectiveness of training/training programmes (1). • Maximising productivity (1) as everyone knows their responsibilities and contribution to the overall team/product (1). 		2
5a	List two issues when purchasing produce from overseas.		
	Acceptable answer(s)	Guidance	Max mks
	<p>1 mark for each of the following, up to a maximum of 2 marks:</p> <ul style="list-style-type: none"> • Contribution to climate change/increased CO2 emissions (1) • Additional costs of transportation (1) • Longer journey times therefore less fresh produce (1) • Increased choice/availability of out of season produce (1) • Threat to local supply chain (1) 	<p>Accept response 'may have been treated with chemical washes e.g. chlorine.</p> <p>Accept 'supplies could be delayed/held up.'</p>	2
5b	Explain two advantages of using locally sourced produce.		
	Acceptable answer(s)	Guidance	Max mks
	<p>1 mark for each of the following, up to a maximum of 2 marks:</p> <ul style="list-style-type: none"> • Likely to be less expensive (1) because of lower costs relating to transportation/storage (1) 		2

	<ul style="list-style-type: none"> • Shorter distances means less damage to the environment (1) • Building relationships with local suppliers (1) will enable a reliable supply and consistent quality (1) • Fresher produce available (1) because of shorter 'farm to fork' journeys and more frequent/regular deliveries are possible/higher quality produce (1) • Using locally produced ingredients provides provenance (1) which supports local business/home grown produce is a positive from a PR perspective which could generate sales (1) 		
6	List two main factors to consider when selecting wine to accompany desserts.		
	Acceptable answer(s)	Guidance	Max mks
	<p>1 mark for each of the following, up to a maximum of 2 marks:</p> <ul style="list-style-type: none"> • Wine should not overpower the dessert/vice-versa (1) • It should complement/enhance the eating experience (1) • Richness (1) • Acidity (1) • Sweetness (1) 		2
7	Explain the contributions of specialist equipment to the patisserie section.		
	Acceptable answer(s)	Guidance	Max mks
	<p>1 mark for identification, up to a maximum of 3 marks. 1 mark for expansion, up to a maximum of 4 marks:</p> <ul style="list-style-type: none"> • Blowtorch: Enables colouring/glazing/searing without further cooking by using an intense clean flame (1) because of its mobility products of different shapes and contours can be coloured evenly (1). • Nitrogen flask: Enables the production of alternatives to traditional sauces in keeping with current trends and the demands of a more health conscious clientele (1). • Pastry break: Time and labour saving, will enable less skilled staff to produce consistent (laminated) products (1). • Deck Oven: Increases production because different products can be cooked at different temperatures 	<p>List is not exhaustive answers may include other or less common specialist items such as: Paco-jet, funnel depositor/rigger funnel, chocolate tempering machine, guitar, vibrating table, wheel cutters, thermostatically controlled food mixer, spiral mixer, prover-retarder, hot air gun, compressor and spray gun, induction hob, textured sheets/transfers, Quadrillage, Sugar thermometer, Rationale</p> <p>Do not accept food mixers/planetary mixers/kitchen aids.</p>	7

	<p>at the same time (1). Produces more uniform products because the heat and moisture can be precisely controlled (top/bottom heat, addition/removal of steam (1).</p> <ul style="list-style-type: none"> • Vacuum packer: Maintains quality, marinates, extends shelf life, saves time and reduces wastage by enabling the advance preparation of complicated dishes or components of dishes in individual sealed portions (1). • Silicon mats/moulds: Saves time and minimises wastage because they don't require any preparation and nothing will stick to them (1). • Microwave oven: Increases product range by allowing the development of new products previously not impossible or difficult to produce (1). Saves time and helps to reduce wastage by rapid processing individual portions/small quantities (1). • Blast chiller/freezer: Saves time and improves food safety by rapidly cooling high risk products (1). • Saccharometer/Refractometer: Allows for the texture of a Sorbet/water ice/Granite etc to be controlled because they measure the density before freezing so adjustments can be made. (1). 		
8	State four reasons why accurate measurement is important when producing desserts.		
	Acceptable answer(s)	Guidance	Max mks
	<p>1 mark for each of the following, up to a maximum of 4 marks:</p> <ul style="list-style-type: none"> • To produce consistent products (1) • To minimise waste (1) • To enable effective costing/ accurate pricing (1) • To produce a precise number of portions (1) • To help inform when re-ordering stock (1) 	Accept 'prevent faults occurring by adding too much/too little of an ingredient(s)'	4
9	Describe the criteria used to evaluate the quality of desserts.		
	Acceptable answer(s)	Guidance	Max mks
	<p>1 mark for identification, up to a maximum of 3 marks. 1 mark for expansion, up to a maximum of 4 marks:</p> <ul style="list-style-type: none"> • Taste: Measure the depth/strength/length of flavour(s) (1). • Texture: the texture should meet product specifications e.g. smooth ice cream/crunchy biscuit or a combination of both (contrasting) etc. (1). 	<p>Accept 'sound' e.g. in terms of 'cracking' the top of a crème brûlée/tempered chocolate should break with a 'snap'.</p> <p>For portion size, accept uniformity/identical pieces</p>	7

	<ul style="list-style-type: none"> • Portion size: the size/dimension should be fit for purpose (Afternoon tea/canapé/petit four) (1). • Colour: the colour(s) should be representative of the main flavour(s) (1) and colours should be tasteful/subtle so desserts do not have that 'glow in the dark' radioactive look (1). • Harmony: the flavours, textures and colours should complement each other to create a balanced product (1). • Presentation: the garnish/décor should be representative of/compatible with the main ingredient (1) and the presentation/choice of décor be balanced/relevant so it does not dominate or overpower (1). • Temperature: the serving temperature should be correct for the product (hot, warm, chilled, frozen) e.g. frozen desserts should not be too hard or too hot to avoid customers burning their mouths eating a dessert that has a filling the temperature of molten lava (1). • Aroma: Where applicable has it been harnessed/amplified/used to add value/increase the dramatic effect e.g. synchronised cloche lifting (1). 		
10	State two requirements needed to form a stable emulsion.		
	Acceptable answer(s)	Guidance	Max mks
	1 mark for each of the following, up to a maximum of 2 marks: <ul style="list-style-type: none"> • Stabiliser/emulsifier (typically lecithin found in egg yolk) (1) • Energy in the form of whisking/combining ingredients together (1) 		2
11	Explain the importance of each stage in the production of a Sachertorte.		
	Acceptable answer(s)	Guidance	Max mks
	1 mark for each of the following, up to a maximum of 7 marks: <ul style="list-style-type: none"> • Carefully weigh and measure ingredients (1) to ensure correct balance and meet the recipe specification (1). • Beat butter and $\frac{3}{4}$ sugar at room temperature (1) to ensure maximum volume (1). 		7

	<ul style="list-style-type: none"> • Egg yolks must be separated from egg whites and added gradually to the mixture followed by the melted chocolate (1) to ensure a homogenous mixture (1). • The dry ingredients are folded in to bring the mixture together (1) and minimise loss of volume (1). • Egg whites are whisked with $\frac{1}{4}$ sugar (1) to stabilise them (1). • The whisked egg whites are folded into the mixture (1) to provide aeration (1). • The mixture is baked at a moderate temperature (1) because of the density of the cake mix/to give the heat time to penetrate and cook the centre of the cake (1). • Sponge is evenly split and filled with apricot jam to enhance the flavour (1). • Sponge is brushed all over with boiling apricot glaze to seal/prevent crumbs from spoiling the finish (1). • Pour over chocolate glaze of correct consistency and temperature to give the torte a 'mirror' finish and enhance the flavour (1) Inscribe with the word 'Sacher' with the same glaze used to coat (1) 		
12	<p>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.</p> <p>The clients want a choice of four desserts and have requested the following:</p> <ul style="list-style-type: none"> • Chocolate and praline soufflé • Strawberry bavarois • Oeufs à la neige • Eton mess <p>Discuss the suitability of each dessert, suggesting alternatives with justification where appropriate.</p>		
	<p>Acceptable answer(s)</p> <p>Band 1 (1 - 4 marks) Limited knowledge of dietary requirements and allergens. Basic understanding of the dishes with some recognition of the challenges relating to Health & safety/food safety and ease of service. Made some appropriate suggestions regarding adaptations and adjustments that comply with dietary requirements and extend choice.</p> <p>To access higher marks in the band responses will contain mostly relevant points</p>	<p>Guidance</p> <p><i>For no awardable content, award 0 marks.</i></p> <p>Indicative content:</p> <ul style="list-style-type: none"> • Health & safety • Food safety • Allergen awareness • Alternative ingredients • Sustainability • Flavours 	<p>Max mks</p> <p>12</p>

<p>Band 2 (5 - 8 marks) Sound knowledge of dietary requirements, allergens and alternatives. Good knowledge and understanding of the dishes and the challenges relating to Health & safety/food safety and ease of service. Made appropriate suggestions regarding adaptations/adjustments/alternatives to comply with dietary requirements improve choice and add value to the dishes.</p> <p>To access higher marks in the band the response will contain all relevant points supported by detailed explanations.</p> <p>Band 3 (9 - 12 marks) Thorough and comprehensive knowledge of all dietary requirements. Demonstrates a detailed knowledge of the dishes and can identify all the challenges relating to health & safety/food safety covering preparation, cooking, service and practicality. Recognition of sustainability/appropriateness of ingredients. Offers inspired suggestions regarding adaptations/adjustments/alternatives/additions to suit the event, comply with dietary requirements, improve choice and add value to the dishes.</p>	<ul style="list-style-type: none"> • Textures • Accompaniments/garnishes • Practicality • Seasonal influences • Menu balance 	
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