



**6100-534 MARCH 2018**

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

Level 3 Professional Chefs (Patisserie and Confectionery) – Theory exam (1)

If provided, stick your candidate  
barcode label here.

**Wednesday 14 March 2018**  
**09:30 – 11:30**

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 List **four** responsibilities that employees have according to food safety legislation. (4 marks)

Four horizontal lines for writing the answer to question 1.

- 2 Describe the methods that can be used to control food temperatures from purchasing through to service to prevent the growth of harmful bacteria and to keep food safe. (7 marks)

Multiple horizontal lines for writing the answer to question 2.

3 a) List **two** ways in which health and safety can be monitored in the pastry kitchen. (2 marks)

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b) Give **two** examples of how continuous monitoring of kitchen practices helps to maintain high standards. (2 marks)

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4 State **two** benefits to the business of purchasing sustainable pastry commodities. (2 marks)

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5 Explain **one** benefit of using pastry equipment efficiently. (2 marks)

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6 List **two** characteristics of afternoon tea pastries. (2 marks)

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7 Explain the key factors that should be considered when opening a restaurant to ensure the overall customer dining experience is positive.

(7 marks)

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8 Name **four** techniques used during the production of a vanilla bavarois. (4 marks)

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9 Explain the use of **each** of the following specialist ingredients when making desserts. (2 marks)  
a) Stabilisers.

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b) Gums and gels. (2 marks)

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c) Isomalt. (3 marks)

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10 Describe **one** function of eggs when making sponges. (2 marks)

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12 A junior pastry chef in a large hotel has been asked to source a range of alternatives to replace the dark chocolate currently being used by the patisserie section.

They have also been asked to propose a selection of tasting products with an evaluation criteria to highlight the qualities of the replacement chocolates.

Discuss how best to accomplish this task.

(12 marks)

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