

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

March 2018

1	<p>1 mark for each of the following, up to a maximum of 4 marks:</p> <ul style="list-style-type: none"> • Comply with the law (1) • Comply with employer’s processes and procedures (1) • Attend instruction/training/supervision (1) • Demonstrate high standards of safety and hygiene (1) • Report illness (1) • Report errors/omissions in employer processes/procedures (1) 	<p>Accept 1 mark for examples of compliance with the law/employer’s procedures e.g. recording of temperature – fridge/freezer/probe etc.)</p>	4
2	<p>Maximum of 3 marks available for identifying methods:</p> <ul style="list-style-type: none"> • <u>Transportation in an appropriate vehicle (1)</u>: to ensure fresh/frozen food is delivered at a maximum temperature of 8°C or -15°C (1). • <u>Refrigeration/freezing (1)</u>: because bacteria are dormant at refrigerated/freezing temperatures (1) and should be stored chilled/frozen within 15 minutes (1) • <u>Handling (1)</u>: Keep the environment/food cool during preparation by not leaving it out too long/breaking down stages of preparation refrigerating in-between (1). • <u>Temperature logs (1)</u>: can flag up faults and inconsistencies in fridges/freezers (1) which may indicate mechanical faults or worn seals (1) or highlight bad practice (food stored without being sufficiently cooled or doors left open too long (1). • <u>Temperature probes (1)</u>: can confirm the core temperature of the cooked food (1) that has reached a temperature high enough to kill bacteria (1). • <u>Holding hot food above 63°C (1)</u>: ensures harmful bacteria are prevented from multiplying to dangerous levels (1). Should reach a minimum core temperature of 75°C during cooking to ensure safety (1). 	<p>Accept any other appropriate response.</p>	7

	<ul style="list-style-type: none"> • <u>Cook/chill (1)</u>: Rapid cooling of hot food (1) ensures food spends as little time as possible in the danger zone where bacteria rapidly multiply (1). • <u>Computerised temperature control systems (1)</u>: remote monitoring can automatically adjust and alert, maintaining precise control (1) to help ensure food is held safely at all times (1). • <u>Visual checks/manual control system (1)</u>: monitoring temperatures at every stage of the food production process (1) will help to ensure food is delivered/processed/held/served/stored at safe temperatures (1). 		
3a	<p>1 mark for each of the following, up to a maximum of 2 marks:</p> <ul style="list-style-type: none"> • Visual observation/regular checks of staff performance (1) • Risk assessments/HACCP (1) 		2
3b	<p>1 mark for each of the following, up to a maximum of 2 marks:</p> <ul style="list-style-type: none"> • Allows bad practices to be challenged/corrected immediately/ensures procedures are followed (1) • Recognition of good work performance can be acknowledged/rewarded (1) • (Monitoring them against targets) generates efficiency in production (1) • Staff aware they are being monitored/observed encourages good practice (1) 		2
4	<p>1 mark for each of the following, up to a maximum of 2 marks:</p> <ul style="list-style-type: none"> • Supply is reliable/consistent (1) from a known source (1) • Good PR/attracts custom (1) • Availability and plentiful supply (1) • Prices should be stable/less expensive (1) 		2
5	<p>1 mark for each of the following, up to a maximum of 2 marks:</p> <p>Correct use will mean:</p> <ul style="list-style-type: none"> • Less wear and tear on the equipment (1) which will help to prolong life and increase reliability/a reduction in maintenance, repair or replacement costs (1). • Equipment only used when needed (1) means there will be a reduction in energy costs (1). 		2

6	<p>1 mark for each of the following, up to a maximum of 2 marks:</p> <ul style="list-style-type: none"> • Can be picked up and eaten with the fingers (1) • Small/dainty/light/uniform size (1) • Variety of shapes/flavours/appropriate finishes according to type/attractive (1). • Often served on a tired stand (1) 		2
7	<p>1 mark for each of the following, up to a maximum of 7 marks: Maximum 2 marks for identification of key factors. Maximum 4 marks for description of key factors.</p> <ul style="list-style-type: none"> • <u>Setting/Location (1)</u>: is a strong influence on diners depending on the occasion (1). A sea view restaurant might appeal to someone on a romantic date while it would make no difference to a business lunch (1). The location should also be accessible for all customers (1). • <u>Ambience (1)</u>: either formal or relaxed, the main thing is that the customer feels comfortable. This can be achieved through lighting, furniture etc. (1). • <u>Food (1)</u>: to suit the taste of the customer and the setting, to meet the expectation of the customer (1), and should be served at the correct temperature (1). • <u>Drink (1)</u>: a comprehensive choice of alcoholic and non-alcoholic drinks to compliment the food and meet the expectation of the customer (1). • <u>Service (1)</u>: a variety of service can be offered but should match the food offer and setting. Customer service is paramount. Bad service will affect return of business (1). Staff should be trained on knowledge of dishes/menu (1). • <u>Reception (1)</u>: a customer wants to feel welcome from the moment they enter the restaurant and first impressions are so important. The initial reception received could encourage or dissuade the customer from coming into your business (1). • <u>Perceived value (1)</u>: no matter how much is spent, customers expect value for money relating to the whole experience (1). 		7
8	<p>1 mark for each of the following, up to a maximum of 4 marks:</p> <ul style="list-style-type: none"> • Applying heat to egg (crème anglaise)/emulsifying (1) • Infusing (1) • Passing/straining (1) • Whisking/whipping/aerating (1) • Folding/blending (1) • Chilling/setting (1) • Moulding/de-moulding (1) • Scaling/weighing/measuring (1) 		4

	<ul style="list-style-type: none"> • Soaking (gelatine) (1) 		
9	<p>Maximum of 2 marks available:</p> <ul style="list-style-type: none"> • <u>Stabilisers</u> – (i.e. Inverted sugar paste/Sorbitol/Maltodextrin/Ultralex) are used to retain the physical characteristics of food such as a smooth texture in ice cream (1) and from stopping other frozen mixtures from setting too hard (e.g. sorbet) (1). They extend the life of some products such as ganaches by preventing/delaying dehydration (1). <p>Maximum of 2 marks available:</p> <ul style="list-style-type: none"> • <u>Gums & gels</u> - are plant based (agar agar) replace gelatine as a vegetarian alternative (1) and depending on type (carageenan- iota or kappa) will give a firm or soft set (1). Xanthan gum can be used to produce foams (1) Guar gum / Gum Arabic /Locust bean gum/Xanthan gum can all be used as emulsifiers, stabilisers and thickeners (1). <p>Maximum of 3 marks available:</p> <ul style="list-style-type: none"> • <u>Isomalt</u> - is a sugar substitute (1) used for making (pulled/poured) sugar decorations because it is less hygroscopic than sucrose (1) which means they last longer (1) and is also less prone to crystallisation when boiled/re-heating (1). 		7
10	<p>1 mark for identification of function and 1 further mark for appropriate description:</p> <ul style="list-style-type: none"> • Provide lightness/volume (1) by trapping air when whisking with sugar (1) • Helps form the structure by allowing the sponge to rise (1) before the protein coagulates and sets (1) 	Do not accept 'enriches' – although eggs can enrich products, that is not their function here.	2
11	<p>1 mark for each point up, to a maximum of 7 marks. Full marks can only be awarded if both similarities and differences are referred to:</p> <p>Similarities:</p> <ul style="list-style-type: none"> • Both products will quickly stale and harden if kept in the fridge (1) because of the crystallisation of starch molecules (a process called retro-gradation) (1) which is accelerated by 		7

	<p>low temperatures speeding up dehydration/staling (1).</p> <ul style="list-style-type: none"> Both can be kept in the freezer because the temperature is too low for retro-gradation to take place (1) or for yeasts and moulds to grow (1) <p>Differences:</p> <ul style="list-style-type: none"> Sponges are best stored in the freezer (1) because their open texture means they will quickly dry out if left in the fridge (1). Fruit cakes are best kept in an air tight container (1) (keeping moisture in) at an ambient temperature because they will mature more efficiently (1). A combination of high sugar and the low moisture content of dried fruit (1) helps to preserve fruit cakes without freezing because bacteria need moisture to thrive (1). Preservation (and flavour) of fruit cakes is helped by dousing in alcohol (1) because it will prevent yeasts and moulds from developing whilst increasing shelf life (1). Sponge sheets should be left attached to the paper they are cooked on (1) because it will help avoid damage during storage (1) and they must be effectively sealed helping to retain the moist texture of the sponge and prevent drying (1). 		
12	<p>Band 1 (0 - 4 marks) Basic information provided covering bullet points (1-4). Limited understanding of planning and resources needed for the presentation. Simplistic understanding of ease of use, recording of characteristics and choice of dishes to enable informed decisions. Limited understanding of what is required regarding the design and content of the assessment criteria.</p> <p>To access higher marks in the band responses will contain mostly relevant points</p> <p>Band 2 (5 - 8 marks) Most bullet points (1-4) covered with some detailed explanations. Good understanding of planning, preparation and resourcing needed for the presentation. Correctly identified how format/characteristics affect processing and how choice of tasting dishes enables decisions. Good understanding shown in the design and content of assessment criteria.</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) All bullet points (1-4) covered with detailed explanations. Thorough understanding demonstrated regarding planning, preparation and resourcing needed for a successful presentation. Detailed</p>	<p>Indicative content:</p> <ul style="list-style-type: none"> Identify suppliers and products available Source, sustainability and ethical considerations (Fair trade) Manufacture/content - bean varieties/combinations, % cocoa butter/mass, sugar content Cost Qualities & characteristics – taste, colour, texture, sound, feel, gloss. Ease of use – format – temperature ranges (tempering) 	12

	<p>explanation of the relationship between format, processing and how choice of tasting dishes can highlight qualities that inform decisions. Thorough detailed understanding of the design and content of assessment criteria.</p>	<ul style="list-style-type: none">• A choice of tasting dishes that highlight the characteristics• Assessment criteria for the tasting	
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