

6100-032/532 Level 3 Professional Chefs

Version 1.1 – September 2017

Sample Mark Scheme

1	
State four typical microbial food hazards.	(4 marks)
Marking guidance: 1 mark for each of the following, up to 4 marks <ul style="list-style-type: none"> • Bacillus cereus (1) • Campylobacter (1) • Clostridium perfringens. (1) • E.coli 0157 (1) • Listeria (1) • Salmonella (1) • Staphylococcus aureus (1) 	

2	
Explain two processes of gelatinisation that occur when making a lemon sauce.	(4 marks)
Marking guidance: Award 1 mark for identification of process and 1 further mark for appropriate expansion. <ul style="list-style-type: none"> • Gelatinisation occurs when starch granules are combined with a liquid and are heated (1) enabling the chemical thickening of the sauce. The starch bond suspend with in a liquid. (1) • When the base liquid is heated, the hydrogen bonds that hold the starch together weaken (1) allowing water to penetrate the starch molecules, causing them to swell. (1) • During the gelatinisation process, water is absorbed into the individual starch granules and held there tightly (1) causing granule themselves to swell significantly. The gelatinisation of the starch granules is an irreversible process. (1) • Gelatinisation takes place over a temperature range that varies according to the source of starch this temperature range 55-83°C (1). When the heated the starch particles burst open and absorb the liquid the starch particles dissolve and usually form an opaque colour (1) 	

3	
Describe the use of the following equipment in the production of cakes and sponges	
a) Pastry combs b) Turntables	(2 marks) (2 marks)
Marking guidance: 1 mark for each of the following, up to 2 marks a) Pastry Combs <ul style="list-style-type: none"> Used to add texture to the surface of the finished products to enhance the appearance. (1) Designed to create line patterns using decor paste, buttercream, chocolate to enhance the appearance. (1) Marking guidance: 1 mark for each of the following, up to 2 marks b) Turntables <ul style="list-style-type: none"> Cake turntables offer a smooth revolving action that allows for precise piping work. (1) Cake will not move around on the work surface, thus creating greater control from the chef (1) Decorate with one hand while holding and spinning the cake with the other (1) 	

4	
State four different styles of sauce that are served with feathered game.	(4 marks)
Marking guidance: 1 mark for each of the following, up to 4 marks <ul style="list-style-type: none"> Starch based Reduction based Fruit Foam Herb oils and salsas Accept any other appropriate response.	

5	
Explain two effects of age on the quality of fresh venison.	(5 marks)
Marking guidance: Award up to 2 marks for identification of the effect and up to 3 marks for appropriate expansion.	
Age <ul style="list-style-type: none"> • The younger the animal, the more tender the meat (1) which is due to the high soluble collagen value found in the muscles/ because the protein breaking down enzyme system decreases as an animal gets older (1). • Ideally venison should be less than 4 years old before they are slaughtered. (1) Meat from mature deer especially from bucks has a more gamey flavour and will be deeper in colour than female deer and young bucks (1). • The older the animal the tougher the meat will be (1). This is due to the muscles becoming older and over worked and having a low soluble collagen level and a larger fat ratio (1). 	

6	
State four precautions used to control contamination in a professional kitchen.	(5 marks)
Marking guidance: 1 mark for each of the following, up to 4 marks: <ul style="list-style-type: none"> • Effective cleaning procedures • Correct use of cleaning products • Colour coding of equipment (e.g. of utensils, chopping boards, cleaning equipment) • Clear separation between low and high risk areas within the kitchen • Effective pest control system • Equipment and work surfaces which are smooth, impervious, non-tainting, easily cleaned, no crevasses, resistant to corrosion, fit for purpose (e.g. commercial use) • Personal hygiene. • PPE Accept any other appropriate response.	

7	
Describe four reasons why isomalt maltodextrin is a suitable alternative to normal granulated sugar when preparing sugar garnishes for desserts.	(4 marks)
Marking guidance: 1 mark for each of the following, up to 4 marks Isomalt characteristics make it excellent for dessert garnishes because it: <ul style="list-style-type: none"> • is stable when exposed to air whereas normal sugar can melt (1) • it allows a smooth texture and avoids a grainy texture due to the sugar crystal makeup (1) • has low stickiness due to its hygroscopic makeup (1) • is stable in high humidity climates (1) 	

- is not excessively sweet compared to normal refined sugar (1)
- doesn't colour below 180°C (1)
- isn't affected by acid (1)
- is non-cariogenic (1).

8

Explain **two** impacts of not following the recipe specification on the texture of a Battenberg cake.

(4 marks)

Marking guidance:

Award 1 mark for identification of impact and 1 further mark for an appropriate expansion.

- Failure to correctly weigh up and ensuring the correct ratio can lead to a number of problems with the texture of the sponge. (1) Too much flour in the mixture will lead to a heavy sponge that can sink in the middle. (1)
- Adding not enough or too little fat or moisture in the sponge mixture can lead to a dry (crumbly) texture (1) which will lead to cake falling apart when trying to cut the layers of the sponge. (1)

9

Describe **five** advantages of using technological equipment in the pastry section.

(5 marks)

Marking guidance:

1 mark for each of the following, up to 5 marks

- It allows kitchen to prepare, cook and serve pastry and dessert products much more efficiently and quickly/Reduces the use of staff, equipment can replace work hours (1)
- Allows modern and advance pastry techniques to be used (1)
- It can reduce wastage by allowing specific and small measures of items to be produced in an efficacy manner (1)
- Precise temperature can be achieved (1)
- Precise size can be achieved (1)
- Allow the preserving of food through different preservation methods (1)
- Can be used to change the texture of foods through scientific processes (1)

10

Explain the use of the following preparation methods in the production of game dishes.

- a) Larding
- b) Marinating

(2 marks)
(2 marks)

Marking guidance:

Award 1 mark for description of method and 1 further mark for expansion as to why this method is used.

a)

- It may be necessary to add fat through larding to keep them moist (1) because the majority of game cuts lack natural fat when roasted (1)
- Larding is achieved by inserting a larding needle into the meat following the grain/ Thread the needle with pork fat, then pull through meat (1). As the lardons of pork fat melt they are absorbed by the flesh, making it more succulent (1).

Marking guidance:

Award 1 mark for description of method and 1 further mark for expansion as to why this method is used.

b)

- Marinades are usually made up of acid-based liquids or loose pastes (1) which are used to infuse game with flavour while at the same time tenderising (1) too much acidic marinating/more than two hours in an acidic marinade tightens the protein bonds, expels the trapped water, and results in tougher meat (1).
- Marinating will break down some of the muscle protein fibres on the outer surface of the meat/denaturing (1). Denatured proteins form a loose mesh (1).
- Marinating traps water (1) and the result is a juicy, moist piece of meat (1).

11

A group booking for the Muslim celebration of Eid has booked a restaurant for later this year. It is expected that 150 guests of different ages will attend the three course celebration meal. The organiser has asked the kitchen to suggest four suitable desserts that can be served on a buffet table.

The following dessert menu has been suggested:

- Individual dark chocolate bavarois
- Sherry trifle with toasted almonds
- Cardamom spiced rice pudding
- Traditional jam roly poly with hot custard

Discuss the suitability of the suggested menu, making justified recommendations for alternative dishes as appropriate.

(15 marks)

Marking guidance

Indicative content

- Muslim religious ingredients that are not allowed
- Use of animal based gelatine products versus vegetarian alternatives e.g. agar-agar
- Use of alcohol in the trifle
- Alternative suitable ingredients and dishes provided
- Service style
- Religious meaning/importance
- Portion control
- Ethnic influences

- Flavours and texture
- Vegetarians
- Children
- Cost
- Food Safety
- Allergens

Mark Bands

Band 1 (1 – 5) marks: Limited knowledge of factors and beliefs from different religions that influence choice. Simplistic understanding of recipes composition and the balance of ingredients, flavours and textures. Demonstrates a basic coherence of the recipes and overall menu management. Identified some suitable alternative ingredients or dishes. Little understanding or recognition of the importance of food safety and legalisation. Limited understanding of menu/dish service styles. Little justification to answer.

To access the higher marks in the band, the discussion will contain mostly relevant points.

Band 2 (6 – 10) marks:

Good knowledge of factors and beliefs from different religions that influence choice. Reasonably well developed understanding of recipes composition and the balance of ingredients, flavours and textures. Demonstrates sound coherence knowledge of the recipes and overall menu management. Identified suitable alternative ingredients or dishes. Sound understanding of menu/dish service styles. Reasonably well developed understanding or recognition of the importance of food safety and legalisation. Best practice referenced throughout. Reasonable justification to answer.

To access the higher marks in the band, the response will be clear, balanced with accurate points made which are supported and justified.

Band 3 (11 – 15) marks:

Fully developed knowledge of factors and beliefs from different religions that influence choice. Effective understanding of recipes composition and the balance of ingredients, flavours and textures. Demonstrates a fully coherence knowledge of the recipes and overall menu management. Identified a wide range of suitable alternative ingredients or dishes. Clear understanding of menu/dish service styles. Demonstrates a fully coherence of the management of food safety in the pastry department.

To access the higher marks in the band, the discussion will be comprehensive, well balanced, presented in a logical way with conclusions and/or recommendations fully justified.