

## 6100-032/532 Level 3 Professional Chefs – Sample Questions

### Version 1.1 – September 2017

Please note this is not a complete sample theory exam, this document consists of sample questions from across the test specification.

<b>Candidate</b>	Name	<b>Date</b>	DD/MM/YY
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- 1 State **four** typical microbial food hazards. (4 marks)

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- 2 Explain **two** processes of gelatinisation that occur when making a lemon sauce. (4 marks)

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- 3 Describe the use of the following equipment in the production of cakes and sponges.  
a) Pastry combs (2 marks)

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b) Turntables

(2 marks)

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4 State **four** different styles of sauce that are served with feathered game.

(4 marks)

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5 Explain **two** effects of age on the quality of fresh venison.

(5 marks)

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6 State **four** precautions used to control contamination in a professional kitchen. (4 marks)

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7 Describe **four** reasons why isomalt maltodextrin is a suitable alternative to normal granulated sugar when preparing sugar garnishes for desserts. (4 marks)

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8 Explain **two** impacts of not following the recipe specification on the texture of a Battenberg cake. (4 marks)

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9 Describe **five** advantages of using technological equipment in the pastry section. (5 marks)

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10 Explain the use of the following preparation methods in the production of game dishes.  
a) Larding. (2 marks)

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b) Marinating. (2 marks)

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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)

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