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City & Guilds

6100-536 JUNE 2018
Level 3 Advanced Technical Diploma for Professional Chefs (Kitchen and Larder) (450)

Level 3 Professional Chefs (Kitchen and Larder) – Theory exam (1)

If provided, stick your candidate barcode label here.

Friday 15 June 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. 0 0
- 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.

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1 State **four** elements that allow bacteria to grow. (4 marks)

2 Describe the **seven** steps of a HACCP procedure. (7 marks)

3 State **two** leadership styles. (2 marks)

4 Describe **four** different approaches when developing teams and individuals. (4 marks)

5 State **two** solutions to improve resource efficiency identified by the Waste and Resources Action Plan (WRAP). (2 marks)

6 Describe **four** factors to consider when purchasing ingredients from a sustainable source. (4 marks)

7 State **two** geographical factors that can affect the commodities produced. (2 marks)

8 Describe **seven** effects that science and technology has had on food processing management. (7 marks)

9 List **six** quality points that need to be considered when buying fresh chicken. (6 marks)

10 Compare the differences between wild and farm-reared duck. (5 marks)

11 Explain **five** effects of marinating venison before cooking. (5 marks)

12 The owners of a new restaurant have asked their Chef to review the procedures to control contamination within the kitchen.

Discuss the procedures that need to be implemented to control contamination. (12 marks)

End of examination