

**6100-33-036/536 Level 3 Advanced Technical Diploma for Professional Chefs
(Kitchen and Larder) (450) – Theory Exam**

June 2018

1	State four elements that allow bacteria to grow.		
	Acceptable answer(s)	Guidance	Max mks
	<p>1 mark for each of the following, up to a maximum of 4 marks:</p> <ul style="list-style-type: none"> • Food (1) • Water/moisture (1) • Time (1) • Warmth (1) 		4
2	Describe the seven steps of a HACCP procedure.		
	Acceptable answer(s)	Guidance	Max mks
	<p>1 mark for identification up to a maximum of 4 marks. 1 mark for description, up to a maximum of 3 marks:</p> <ul style="list-style-type: none"> • Conducting/Scope of HACCP - identifies all the hazards within the business (1). • Identification of critical control points - the hazard must be controlled in order for the food to be considered safe to eat (1). • Establishing critical limits - safety limits which separate safe food from unsafe food (1). • Establish monitoring - to ensure hazards are removed/reduced to a safe level (1). • Establish corrective actions - identifies when the critical limit has been or will be exceeded and when this action will be taken (1). • Establish verification - is an on-going review and update where required (1). 		7

	<ul style="list-style-type: none"> • Establish documentation - to demonstrate the procedure works effectively (1). 		
3	State two leadership styles.		
	Acceptable answer(s)	Guidance	Max mks
	1 mark for each of the following, up to a maximum of 2 marks: <ul style="list-style-type: none"> • Autocratic/authoritarian (1) • Democratic/participative (1) • Laissez-faire/delegative (1) 		2
4	Describe four different approaches when developing teams and individuals.		
	Acceptable answer(s)	Guidance	Max mks
	1 mark for each identification and appropriate description: <ul style="list-style-type: none"> • Shadowing - working alongside someone to get a better idea of what the role involves, Often used when being interviewed for a new job (1). • Coaching/demonstration - used when showing the standard required (new dishes) (1). • Mentoring - being a sounding board/support for a new member of staff. Often someone from another area (1). • CPD - (seminars, reading, research, networking, work experience) used as a way of rewarding staff allowing them to go to a seminar, bring back new ideas (1). • Training courses/qualifications - updating staff, allowing staff to gain qualifications for career progression (1). 		4
5	State two solutions to improve resource efficiency identified by the Waste and Resources Action Plan (WRAP).		
	Acceptable answer(s)	Guidance	Max mks
	1 mark for each of the following, up to a maximum of 2 marks: <ul style="list-style-type: none"> • Re-inventing how businesses design, produce and sell products (1). 		2

	<ul style="list-style-type: none"> • Re-thinking how businesses use and consume products (1). • Re-defining what is possible through re-use and recycling (1). 		
6	Describe four factors to consider when purchasing ingredients from a sustainable source.		
	Acceptable answer(s)	Guidance	Max mks
	1 mark for each of the following, up to a maximum of 4 marks: <ul style="list-style-type: none"> • Developing a purchasing specification to make sure ingredients are of the best quality (1). • Review labelling and certification of organic farming/red tractor (1). • Developing a network of contacts to ensure a constant supply, price and quality (1). • Sourcing certified suppliers to ensure produce can be used/have a government stamp (1). • Traceability so produce can be mapped back to their origin (1). 		4
7	State two geographical factors that can affect the commodities produced.		
	Acceptable answer(s)	Guidance	Max mks
	1 mark for each of the following, up to a maximum of 2 marks: <ul style="list-style-type: none"> • Climate/Weather (1) • Soil (1) • Lakes/rivers/seas (1) • Terrain (1) 		2
8	Describe seven effects that science and technology has had on food processing management.		
	Acceptable answer(s)	Guidance	Max mks
	1 mark for identification up to a maximum of 4 marks. 1 mark for description, up to a maximum of 3 marks: <ul style="list-style-type: none"> • Shorter ripening time (1) - for fruit which will increase availability/although does not always result in the best flavour (1). 	Do not accept kitchen equipment	7

	<ul style="list-style-type: none"> • Reduction of fat content in livestock (1) - which results in leaner cuts of meat lean pork and beef demanded by customers (1). • Increased resistance to pests/disease (1) - which results in healthier crops/quality of the product (1). • Increased use of fertiliser (1) - which increases the quality of soil (1). • Increased shelf life (1) - which will result in fewer deliveries/reduced food miles/less wastage (1). • Genetically modified foods (1) - which gives a variety of different produce/hybrids (1). • Intensive farming (1) - is more cost-effective by getting more produce from a smaller space of land (1). • Irradiated foods (1) - which increases shelf-life of produce (1). • Ready meals/Vacuum packed (1) - saves on staffing/pre-determined costs (1). • Speeds up the process of food procession (1). 		
9	List six quality points that need to be considered when buying fresh chicken.		
	Acceptable answer(s)	Guidance	Max mks
	1 mark for each of the following, up to a maximum of 6 marks: <ul style="list-style-type: none"> • No damage (1) • Pliability of breast bone (1) • Plumpness of the breast (1) • Aroma (1) • Freshness (1) • Colour (1) 	Accept any other appropriate answer	6
10	Compare the differences between wild and farm-reared duck.		
	Acceptable answer(s)	Guidance	Max mks
	1 mark for each of the following, up to a maximum of 5 marks: <ul style="list-style-type: none"> • Wild duck is available October-December, whereas farm-reared duck is available all year round (1). • Wild duck has a stronger flavour than farm-reared duck because of differences in diet (1). 		5

	<ul style="list-style-type: none"> • Wild duck is tougher than farm-reared duck because a wild duck's muscles are used more than farm-reared duck due to increased activity levels (1). • Wild duck is not as fatty/drier than farm-reared duck which needs to be rendered (1). • Wild duck benefits from being marinated whereas farm-reared duck can be used immediately (1). • Wild duck is generally more expensive/can fluctuate in price than farm-reared duck because of availability (1). • Wild duck can be hanged (1). 		
11	Explain five effects of marinating venison before cooking.		
	Acceptable answer(s)	Guidance	Max mks
	<p>1 mark for identification up to a maximum of 2 marks. 1 mark for explanation, up to a maximum of 3 marks:</p> <ul style="list-style-type: none"> • Tenderises meat (1) by breaking down the protein fibres (1). • Introduces additional flavours to the meat (1) by penetrating the outer layer of the meat (1). • Allows flexibility (1) with regards to the choice of cooking method (1). • Nutritional value can be increased/decreased (1) depending on the marinade used/time the meat is in the marinade (1). • Shelf life will increase if acid-based marinade is used (1) because it reduces the exposure of the flesh to oxygen (1). • The meat can take on the colour of the marinade (1) which can make it more attractive (1). 		5

12	<p>The owners of a new restaurant have asked their chef to review the procedures to control contamination within the kitchen.</p> <p>Discuss the procedures that need to be implemented to control contamination.</p>		
	<p>Acceptable answer(s)</p>	<p>Guidance</p>	<p>Max mks</p>
	<p>Band 1 (1-4 marks)</p> <p>Limited knowledge of food safety required in a professional kitchen. Little understanding of the procedures used to control contamination and cross contamination when designing and running a food business. Some suitable procedures identified in more detail not all areas covered. Little justification to answer.</p> <p>To access the higher marks in the band, the discussion will contain mostly relevant points.</p> <p>Band 2 (5-8 marks)</p> <p>Good knowledge of food safety required in a professional kitchen. Reasonably well developed understanding of the procedures used to control contamination and cross contamination when designing and running a food business. Suitable procedures identified in more detail most areas covered. Reasonable justification to answer.</p> <p>To access the higher marks in the band, the response will be clear, balanced with accurate points made which are supported and justified.</p> <p>Band 3 (9-12 marks)</p> <p>Fully developed knowledge of food safety required in a professional kitchen. Effective understanding of the procedures used to control contamination and cross contamination when designing and running a food business. Demonstrates a fully coherence of the procedures required in all areas. Well-structured and comprehensively justified answers.</p> <p>To access the higher marks in the band, the discussion will be comprehensive, well balanced and presented in a logical way with conclusions and/or recommendations that are fully justified.</p>	<p><i>For no awardable content, award 0 marks.</i></p> <p>Indicative content</p> <ul style="list-style-type: none"> • Effective cleaning procedures which are monitored and reviewed regularly • Correct use of cleaning products (COSHH) • Colour coding (e.g. of utensils, chopping boards, cleaning equipment) • Regular microbial swabbing of food preparation areas • Clear separation between low and high risk areas • Good visibility • Pest control • Work surfaces which are smooth, impervious, non-tainting, easily cleaned, no crevasses, resistant to corrosion, fit for purpose (e.g. commercial use) • Equipment which is easy to take apart for cleaning, allows cleaning of surrounding area, non-tainting, resistant to corrosion • Personnel hygiene procedures (hand washing) • Correct use of protective clothing • Visitors policy 	<p>12</p>

		<ul style="list-style-type: none">• Use for separate sinks for food/washing food equipment/hand washing• Use of sterilizing sinks• Correct storage equipment• Internal/external waste/food disposal procedures• Allergens• Work flow	
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