6100-536 MARCH 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.

Wednesday 14 March 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.
• 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.
1. State four reasons for controlling temperature when storing fresh fish. (4 marks)

2. Explain the requirements relating to the design of food premises. (7 marks)
3  State **two** leadership behaviours that help build trust within a team.  

4  Explain **two** planning responsibilities of a supervisor in a professional kitchen.  

5  State **two** methods used to reduce waste costs in a professional kitchen.
6. Explain **two** benefits of using sustainable practices when purchasing commodities for the professional kitchen. (4 marks)

7. State **two** types of fast food outlets. (2 marks)
8 Explain the key factors that should be considered when opening a restaurant to ensure the overall customer dining experience is positive. (7 marks)
9 State **six** stages in the production of chicken forcemeat. (6 marks)

10 Explain the effects of the smoking process on a turkey breast. (6 marks)
11 Describe **two** ways where the addition of fat is used to improve the quality of game. (4 marks)
12 The executive chef in a large hotel has been instructed to reduce costs while maintaining current staffing levels.

Discuss how this can be achieved without impacting the customer experience. (12 marks)