



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

09:30 - 1

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.

)0-536	14 March 2018
State four reasons for controlling temperature when storing fresh fish.	(4 marks
Explain the requirements relating to the design of food premises.	(7 marks

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0-536	14 March 201
State two leadership behaviours that help build trust within a team.	(2 marks
Explain two planning responsibilities of a supervisor in a professional kitchen.	(4 marks
State two methods used to reduce waste costs in a professional kitchen.	(2 mark:

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Explain two benefits of using sustainable practices when purchasing commodities for the professional kitchen.	(4 mai
State two types of fast food outlets	(2 mai
State two types of fast food outlets.	(Z 111d)

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xplain the key factors that should be considered when opening a restaurant to ensure he overall customer dining experience is positive.	(7 marks

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tate six stages in the production of chicken forcemeat.	(6 marks)
xplain the effects of the smoking process on a turkey breast.	(6 marks)

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11	Describe two ways where the addition of fat is used to improve the quality of game.	(4 marks)
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100-536	14 March 2018
2 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 experienc	e. (12 marks

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