



**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)

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- 2 Explain the requirements relating to the design of food premises. (7 marks)

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6 Explain **two** benefits of using sustainable practices when purchasing commodities for the professional kitchen.

(4 marks)

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7 State **two** types of fast food outlets.

(2 marks)

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