

6100-036/536 Level 3 Professional Chefs
(Kitchen and Larder)

Version 1.1 – September 2017

Sample Mark Scheme

1	
List two food safety requirements that must be considered when purchasing equipment for use in a professional kitchen.	(2 marks)
<p>Marking guidance 1 mark for each of the following, up to 2 marks</p> <ul style="list-style-type: none"> • Equipment must be easy to take apart • Installed as to allow adequate cleaning of surrounding areas. • Easy to clean. • Impervious, non-tainting, resistant to corrosion. • Suitable work surfaces (e.g. smooth, no crevasses). • Clear understanding of jobs to be completed. • Communication with others. • Wastage is minimised. • Standardisation. • Lower risk of contamination 	

2	
State two occasions when it would be beneficial for a head chef to use an autocratic leadership style.	(2 marks)
<p>Marking guidance 1 mark for each of the following, up to 2 marks</p> <ul style="list-style-type: none"> • Under tight time constraints/crisis management. • During coaching/with staff with developing skills. <p>Accept any other appropriate response.</p>	

3	
Explain three methods that a business can use to encourage staff to minimise natural resource wastage in a kitchen.	(6 marks)
<p>Marking guidance Award 1 mark for identification of the method and 1 further mark for an appropriate expansion.</p> <ul style="list-style-type: none"> • Written policies and procedures implemented and reviewed on a regular basis (1) will keep staff up to date with changes in technology/legislation. (1) • Staff induction programme and continuous reinforcement through the use of visual displays/employee incentives (e.g. Poster / Signage / Notice boards) (1) will ensure good practices are maintained. (1) • Regularly recording energy consumption of the kitchen and setting targets for reduction (1) will incentivise staff to monitor and control energy footprint. (1) • Appointing an energy warden / champion within the team who feeds information up and down the establishment hierarchy (1) will maintain visibility throughout the business. (1) 	

4	(6 marks)
Describe three factors to consider when chilling a cooked roast joint of beef for a cold buffet.	
<p>Marking guidance Award 1 mark for identification of the consideration and 1 further mark for an appropriate expansion.</p> <ul style="list-style-type: none"> • The food must be chilled through the danger zone/ (5°C – 63°C) as quickly as possible (1) in order to prevent or reduce the bacterial multiplication to an acceptable level (1). • Food must be chilled below 8°C within 90 minutes of cooking (1) e.g. by breaking down into smaller portions (1). • Do not store near raw meat (1) to avoid cross-contamination (1). 	

5	(2 marks)
State two methods used to prepare meat commodities for religious diets.	
<p>Marking guidance 1 mark for each of the following, up to 2 marks.</p> <ul style="list-style-type: none"> • Kosher • Halal <p>Accept any other appropriate response.</p>	

6	(3 marks)
Describe the importance of demonstrating effective leadership behaviours in a professional kitchen.	
<p>Marking guidance 1 mark for each of the following, up to 3 marks</p> <ul style="list-style-type: none"> • Influencing/inspiring staff members in order to meet team goals/become customer focused (1). • Supports effective communication in the workplace (1). • Builds trust (gaining / earning respect, listening, confidentiality, approachable) /Staff will feel supported (1). • Sets a good example/ Demonstrates proactive leadership (1). 	

7	
State four reasons why takeaways are a popular choice in today's society.	(4 marks)
<p>Marking guidance 1 mark each of the following, up to 4 marks:</p> <ul style="list-style-type: none"> • Cost – inexpensive • Time pressures (demands of work) • Variety and choices of menus • Ease of ordering and delivery <p>Accept any other appropriate response.</p>	

8	
<p>The owner of a restaurant has noticed a recent increase in reviews on-line and through social media.</p> <p>Describe three ways these reviews can affect customer expectations of their dining experience.</p>	(3 marks)
<p>Marking guidance 1 mark for each of the following, up to 3 marks.</p> <ul style="list-style-type: none"> • Customers can make decision based on very little information (1). • Customers are able to review information when they are not geographically close to a restaurant (1). • Helps to build the reputation of a business alternatively can damage the reputation of a business (1). 	

9	
State two ways non-compliance with food safety legislation is externally enforced in a professional kitchen.	(2 marks)
<p>Marking guidance 1 mark for each of the following, up to 2 marks.</p> <ul style="list-style-type: none"> • Enforcement Visits (e.g. by EHOs/EHPs). • Enforcement Notices (Hygiene improvement notice, hygiene prohibition order, and hygiene emergency prohibition notice). • Through civil and criminal courts. 	

10	
Describe three ways that sauces and dressings can enhance poultry and game dishes.	(6 marks)
<p>Marking guidance Award 1 mark for description and 1 further mark for an appropriate expansion, up to 6 marks.</p> <ul style="list-style-type: none"> • They can introduce complementary flavours (1). This helps to intensify the main flavour (1). • They can introduce contrasting flavours to the dish (1). This helps to balance the flavours (1) • They can introduce moisture to poultry and game (1). This is important as poultry and game are naturally lean in most cases (1). • They can introduce lustre, colour and sheen (1) to enhance a dish's appearance (1). • They can introduce texture or smoothness to the overall dish (1) to enhance the dining experience (1). 	

11	
State four suitable ways in which wild duck can be preserved.	(4 marks)
<p>Marking guidance 1 mark for each of the following, up to 4 marks.</p> <ul style="list-style-type: none"> • Smoking • Pickling • Curing • Marinating • Vacuum packing • Confit • Rillettes 	

12	
<p>The executive chef and owner of a restaurant are looking to improve the customer experience by serving more feathered game dishes to their customers.</p> <p>Discuss what factors should be considered to determine the viability of using this commodity on the restaurant's menu.</p>	
(15 marks)	
<p>Marking guidance</p> <p>Indicative content</p> <ul style="list-style-type: none"> • Cuts and joints of game • Quality points – season, breed, origin, age, rearing • Preparation methods • Staff skills/training • Quantities 	

- Timings
- Presentation
- Additional commodities
- Balance of ingredients
- Dish names
- Costs
- Variety for menu
- Locality/Demographics
- Portion size
- Storage

Mark Bands

Band 1 (1-5) marks:

Limited knowledge of game, cuts and joints of game and preparation methods. Little understanding of recipe composition and the balance of ingredients. Demonstrates a basic coherence of menu management. Identified some suitable quality points associated with game. Little justification to answer.

To access the higher marks in the band, the discussion will contain mostly relevant points.

Band 2 (6-10) marks:

Good knowledge of game, cuts and joints of game and preparation methods. Reasonably well developed understanding of recipe composition and the balance of ingredients. Demonstrates a sound coherence of menu management. Identified suitable quality points associated with game. Best practice referenced throughout. Reasonable justification to answer.

To access the higher marks in the band, the response will be clear, balanced with accurate points made which are supported and justified.

Band 3 (11-15) marks:

Fully developed knowledge of game, cuts and joints of game and preparation methods. Effective understanding of recipes composition and the balance of ingredients. Demonstrates a fully coherence of menu management. Identified all quality points associated with game. Well-structured and comprehensively justified answer.

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.

