

6100-036/536 Level 3 Professional Cookery – Sample Questions

**Version 1.1 – September 2017**

Please note this is not a complete sample theory exam, this document consists of sample questions from across the test specification.

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| <b>Candidate</b> | Name | <b>Date</b> | DD/MM/YY |
|------------------|------|-------------|----------|

- 1 List **two** food safety requirements that must be considered when purchasing equipment for use in a professional kitchen.

(2 marks)

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- 2 State **two** occasions when it would be beneficial for a head chef to use an autocratic leadership style.

(2 marks)

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- 3 Explain **three** methods that a business can use to encourage staff to minimise natural resource wastage in a kitchen.

(6 marks)

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4 Describe **three** factors to consider when chilling a cooked roast joint of beef for a cold buffet.

(6 marks)

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5 State **two** methods used to prepare meat commodities for religious diets.

(2 marks)

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6 Describe the importance of demonstrating effective leadership behaviours in a professional kitchen.

(3 marks)

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7 State **four** reasons why takeaways are a popular choice in today's society.

(4 marks)

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- 8 The owner of a restaurant has noticed a recent increase in reviews on-line and through social media. Describe **three** ways these reviews can affect customer expectations of their dining experience.

(3 marks)

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- 9 State **two** ways non-compliance with food safety legislation is externally enforced in a professional kitchen.

(2 marks)

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- 10 Describe **three** ways that sauces and dressings can enhance poultry and game dishes.

(6 marks)

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11 State **four** suitable ways in which wild duck can be preserved.

(4 marks)

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12 The executive chef and owner of a restaurant are looking to improve the customer experience by serving more feathered game dishes to their customers.

Discuss what factors should be considered to determine the viability of using this commodity on the restaurant's menu.

(15 marks)

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