## 7178-521 JUNE 2018

Level 2 Technical Certificate in Food Preparation and Service (450) Level 2 Food Preparation and Service - Theory exam

If provided, stick your candidate barcode label here.

Thursday 14 June 2018
09:30-12:10


- 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 15 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 health and safety legislations that apply when working in a professional kitchen.
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2 State three common signs of a pest infestation.
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3 Explain the importance of the correct storage of high risk foods prior to preparation.
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4 List six job roles commonly found in a professional kitchen.
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5 It is important to consider sustainability factors in the hospitality industry.
Explain the term 'Carbon Footprint'.
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6 State four characteristics to consider when choosing a knife.
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7 List four large pieces of equipment commonly found in a restaurant bar.
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8 Describe the characteristics of the following knives and their usages.
a) Palette Knife.
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b) Paring Knife.
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c) Serrated Knife.
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9 List four items commonly used to garnish soups.

10 List four different types of root vegetables.
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11 Describe the following cooking methods when using poultry.
a) Frying.
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b) Roasting.

12 List four different styles of service.
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13 State four different types of service problems.
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14 Describe three different payment problems that may be encountered when dealing with customers.
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15 The hotel has received a wedding booking in their restaurant for August next year. It is expected that 150 guests of different ages will attend the four-course celebration wedding meal and then attend an evening buffet.

The hotel management has asked the kitchen and front of house to consider all the planning requirements for this event.

The following wedding menu has been suggested by the kitchen:

- Mozzarella and plum tomato salad
- Poached salmon with a butter based sauce
- Roast beef and Yorkshire pudding, seasonal vegetables
- Individual strawberry mousse

Discuss the factors that the kitchen and front of house staff will need to consider in planning this event.
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