

FOR OFFICIAL USE

Centre No.	Subject No.	Level	Paper No.	Group No.	Marker's No.
------------	-------------	-------	-----------	-----------	--------------

Total Marks

[C051/SQP124]

Intermediate 2
Professional Cookery
Specimen Question Paper

Time: 1 hour

NATIONAL
QUALIFICATIONS

Fill in these boxes and read what is printed below.

Full name of centre

Town

First name and initials

Surname

Date of birth

Day Month Year

--	--	--	--	--	--	--	--	--	--

Candidate number

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Number of seat

- 1 Try to answer every question in this paper.
- 2 Read the whole of each question carefully before you answer it.
- 3 Write your answers in the spaces provided.
- 4 Before leaving the examination room you must give this book to the invigilator. If you do not, you may lose all the marks for this paper.

Attempt ALL Questions

1. Give **two** reasons why a chef's uniform is worn in the kitchen.

(1)

2. Give **two** instances when you **must** wash your hands before handling food.

1.

1

2.

1

(2)

3. State **two** safety rules which must be followed when handling knives in the kitchen.

1.

1

2.

1

(2)

4. In the kitchen, coloured chopping boards are used for preparing specific foods. Explain why this is necessary.

(1)

5. Specify the shape and size for each of the following vegetable cuts.

NAME OF CUT	SHAPE	SIZE
Brunoise		
Julienne		
Macedoine		
Jardiniere		
Mirepoix		

(5)

6. List **four** safety rules to be followed when deep frying foods.

Rule 1 _____

$\frac{1}{2}$

Rule 2 _____

$\frac{1}{2}$

Rule 3 _____

$\frac{1}{2}$

Rule 4 _____

$\frac{1}{2}$

(2)

7. From the cookery processes listed below, circle **one** cut of meat that is the most appropriate to be cooked by that process.

COOKERY PROCESS	CUT OF MEAT		
Stewing	Fillet of Beef	Best End of Lamb	Shoulder of Lamb
Grilling	Silverside	Gammon Steak	Shoulder of Pork
Roasting	Boned Sirloin	Shin of Beef	Scrag End
Boiling	Brisket	Fillet of Beef	Loin of Lamb

(2)

8. Clearly explain **one** reason why frequent basting is necessary when roasting meat or poultry.

(1)

9. (a) What is meant by the term “saute”?

$\frac{1}{2}$

- (b) What is meant by the term “meuniere”?

$\frac{1}{2}$

(1)

10. Explain what is meant by the following culinary terms.

Bouquet Garni	
To Pane	
To Blanch	
Au Gratin	

(4)

11. (a) State the legal minimum temperature that food should be when it is to be served hot.

$\frac{1}{2}$

(b) Name the correct piece of equipment for testing the temperature of hot foods.

$\frac{1}{2}$

(1)

12. The following recipe for Beef Stroganoff will yield 10 portions. Complete the chart with the quantities to give 25 portions.

Fillet of Beef	1000 g	
Butter	120 g	
Finely Chopped Shallots	60 g	
Dry White Wine	210 ml	
Double Cream	280 ml	
Lemon Juice	10 ml	

(3)

(25)

[END OF QUESTION PAPER]

[C051/SQP124]

Intermediate 2
Professional Cookery
Specimen Marking Instructions

NATIONAL
QUALIFICATIONS

1. Give **two** reasons why a chef's uniform is worn in the kitchen.
To protect the food from contamination from your own clothes
Dirty uniforms enable germs to multiply
It provides protection and reduces the risk of accidents 1
2. Give **two** instances when you **must** wash your hands before handling food.
 Any two of the following:
After visiting the lavatory
Between handling raw and cooked foods
After blowing your nose or coughing
After handling waste food or rubbish bins 2
3. State **two** safety rules which must be followed when handling knives in the kitchen.
 Any two of the following:
Always carry knives with the blade pointing downwards
Never leave knives in washing up water
Never play the fool with knives
Always use the correct knife for the job 2
4. In the kitchen, coloured chopping boards are used for preparing specific foods.
 Explain why this is necessary.
To prevent cross contamination from one food to another 1
5. Specify the shape and size for each of the following vegetable cuts.

NAME OF CUT	SHAPE	SIZE
Brunoise	Small dice	2 mm ($\frac{1}{12}$ inch) \leftrightarrow $\frac{1}{16}$ inch
Julienne	Thin matchstick strips	2cm (1 inch) lengths
Macedoine	Neatly cut cubes	$\frac{1}{2}$ cm ($\frac{1}{4}$ inch) dice
Jardiniere	Neatly cut batons	$1\frac{1}{2}$ cm \times 3 mm \times 3 mm ($\frac{3}{4} \times \frac{1}{8} \times \frac{1}{8}$ inch)
Mirepoix	Roughly cut slices	Approx 2 cm \times $\frac{1}{2}$ cm thick

a $\frac{1}{2}$ mark is given for each correct answer.

5

6. List **four** safety rules to be followed when deep frying foods.

- Rule 1 **The fryer should be filled with oil in accordance with manufacturer’s instructions**
- Rule 2 **Set the thermostat to the appropriate temperature**
- Rule 3 **Foods must be dried thoroughly before putting them into the fryer**
- Rule 4 **Always work with sleeves rolled down to reduce the risk of splash scald**

a $\frac{1}{2}$ mark is given for each correct rule.

2

7. From the cookery processes listed below, circle **one** cut of meat that is the most appropriate to be cooked by that process.

COOKERY PROCESS	CUT OF MEAT		
	Stewing	Fillet of Beef	Best End of Lamb
Grilling	Silverside	Gammon Steak	Shoulder of Pork
Roasting	Boned Sirloin	Shin of Beef	Scrag End
Boiling	Brisket	Fillet of Beef	Loin of Lamb

a $\frac{1}{2}$ mark is given for each correct answer.

2

8. Clearly explain **one** reason why frequent basting is necessary when roasting meat or poultry.

One from the following:

It keeps the meat moist

Allows the characteristic rich colour to develop

1

9. (a) What is meant by the term “saute”?

To toss small strips of meat, poultry or vegetables in hot fat/oil

$\frac{1}{2}$

(b) What is meant by the term “meuniere”?

To pass through seasoned flour and shallow fry.

$\frac{1}{2}$

1

10. Explain what is meant by the following culinary terms.

Bouquet Garni	A collection of herbs, usually parsley, thyme and bay leaf, which have been tied inside pieces of leek, celery or muslin
To Pane	To pass foods through seasoned flour, beaten egg and breadcrumbs
To Blanch	One of the following—to preserve colour—removal of skin to cook without colour—to remove impurities
Au Gratin	Any dish which has been sprinkled with breadcrumbs or grated cheese and has been through a high heat browning process

one mark is given for each correct description.

4

11. (a) State the legal minimum temperature that food should be when it is to be served hot.

65°C

 $\frac{1}{2}$

(b) Name the correct piece of equipment for testing the temperature of hot foods.

A probe thermometer

 $\frac{1}{2}$

12. The following recipe for Beef Stroganoff will yield 10 portions. Complete the chart with the quantities to give 25 portions.

Fillet of Beef	1000 g	2500 g or 2 $\frac{1}{2}$ kg
Butter	120 g	300 g
Finely Chopped Shallots	60 g	150 g
Dry White Wine	210 ml	525 ml
Double Cream	280 ml	700 ml
Lemon Juice	10 ml	25 ml

a $\frac{1}{2}$ mark is given for each correct quantity.

3
(25)

[END OF MARKING INSTRUCTIONS]