

**[C051/SQP125]**

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Higher  
Professional Cookery  
Specimen Question Paper

Time: 1 hour 30 minutes

NATIONAL  
QUALIFICATIONS

Candidates should attempt ALL questions.

All questions are based on the menu and list of commodities provided.

Detailed below is the dinner menu for a local Association of Chefs. The dinner is for 48 covers and will take place in a one star Michelin Restaurant on 23 July. Tickets are being sold for the dinner at a cost of £40.00 per head.

## Dinner

Reception Canapés—Beluga Caviar served on Cream Cheese Blinis

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Ogen Melon with Parma Ham and Green Fig Chutney

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Boston Clam Chowder

\* \* \* \* \*

Baked Supreme of Guinea Fowl with an Armagnac and Chanterelle Cream

Served with Stir Fried Vegetables and New Minted Potatoes

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Chocolate Shortbread Gâteau with Toasted Strawberries  
Laced with Maraschino

\* \* \* \* \*

Coffee and Petit Fours

## Commodities used in the Menu

### Canapé

Cream Cheese	— Carton
Caviar	— Jar
Buckwheat Pancakes	— Packet/part cooked

### Starter

Parma Ham	— Canned/sliced
Ogen Melon	— Fresh
Green Fig Chutney	— Bottled
Lemon	— Fresh

### Intermediate

Fish Stock	— Bouillon mix/tub
Clams	— Fresh
Leek	— Fresh
Potato	— Fresh
Skin on belly pork (bone in)	— Defrosted from frozen
Tomato	— Fresh
Cream	— Long life tetra pack
Butter	— Fresh
Parsley	— Fresh
Seasoning	— Packet
Water biscuits	— Packet

### Main

Filo pastry (for wrapping fowl)	— Frozen
Guinea fowls	— Fresh
Chanterelles	— Fresh
Green beans	— Fresh
Mange tout	— Fresh
Carrots	— Fresh
Bean sprouts	— Fresh
Red/yellow peppers	— Fresh
Butter	— Fresh
Armagnac	— Bottled
Cream (double)	— Carton
Chicken stock	— Fresh
Butter	— Packet

**Vegetables**

Mint — Fresh  
Potatoes — Vacpack—pre-peeled/turned  
Butter — Fresh

**Sweet**

Strawberries — Fresh  
Icing sugar — Packet  
Maraschino — Bottle  
Castor sugar — Bag  
Butter — Fresh  
Flour — Bag  
Milk chocolate — Packet  
Cream (whipping) — Long life tetra pack

**Attempt ALL questions.**

*Marks*

The 4 questions all relate to the menu for a Chefs' Association Dinner.

1. (a) Explain 7 planning considerations which were taken into account when the menu was created. 7

(b) (i) Cost the Clam Chowder recipe for 48 portions using the recipe and food costs given below. Costings should be shown. 5

<b>Clam Chowder</b>	
<i>Recipe for 4 portions</i>	<i>Food cost</i>
1 litre fish stock	50 p per litre
200 g clam meat	£6.60 per kilo
100 g leek	90 p per kilo
100 g potato	40 p per kilo
100 g belly pork	£2.40 per kilo
150 g tomato	£1.00 per kilo
100 ml cream	£1.90 per litre
25 g butter	£2.80 per kilo
seasoning	2 p
3 water biscuits	60 p per pack of 18

(ii) Calculate a selling price per head to achieve a 60% gross profit on the Clam Chowder. Costings should be shown. 2

**(14)**

2. (a) Identify **4** corners within a partie system and give details of the work allocation for each corner to produce the Chefs' Association Dinner. **8**
- (b) State the holding conditions and temperatures prior to service for the following dishes on the menu:
- (i) Ogen Melon;
  - (ii) Boston Clam Chowder. **4**
- (12)**
3. (a) From the commodity list provided on *pages three and four*, identify:
- (i) **3** perishable commodities;
  - (ii) **3** non-perishable commodities.
- For each commodity state the storage conditions. **9**
- (b) State the quality points for the following:
- (i) Ogen Melon;
  - (ii) Fresh Clams;
  - (iii) Fresh Guinea Fowl. **3**
- (12)**
4. (a) The Chefs producing the dinner would have to observe the principles of HACCP. Describe **4** main principles associated with HACCP. **8**
- (b) Give **4** examples of the role and power of an Environmental Health Officer. **4**
- (12)**

[END OF QUESTION PAPER]

[C051/SQP125]

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Higher  
Professional Cookery  
Specimen Marking Instructions

NATIONAL  
QUALIFICATIONS

## Question 1

(a) Each relevant point made is worth **1 mark** to a maximum of **7 marks**.

- 1 price quoted/charged for meal/cost of commodities
- 2 ability of the kitchen staff
- 3 style of service—plate, silver, etc
- 4 capabilities of service staff
- 5 discerning client group—Chefs' Association
- 6 type of meal—served dinner, etc
- 7 equipment in kitchen
- 8 available service dishes/dish presentation
- 9 time of year
- 10 availability of commodities
- 11 range of cookery methods applied
- 12 storage areas/holding equipment

(b) (i) <b>Ingredients (4 portions)</b>	<b>food cost</b>	<b>4 portion cost</b>
1 litre fish stock	50 p per litre	0.50
200 g clam meat	£6.60 per kilo	1.32
100 g leek	90 p per kilo	0.09
100 g potato	40 p per kilo	0.04
100 g belly pork	£2.40 per kilo	0.24
150 g tomato	£1.00 per kilo	0.15
100 ml cream	£1.90 per litre	0.19
25 g butter	£2.80 per kilo	0.07
seasoning	2 p	0.02
3 water biscuits	60 p per pack of 18	0.10
	4 portion cost	£2.72
	48 portion cost	£32.64
(ii)	48 portions cost	£32.64
	1 portion costs	0.68

If 60% GP is added the selling price will be £1.70

$$\text{ie } \frac{68}{40} \times \frac{100}{1}$$

- (i) **Award  $\frac{1}{2}$  mark** for each correct commodity costing and the calculation of 48 portions—a **total of 5 marks possible** (no mark awarded for seasoning).
- (ii) **Award 1 mark** for the correct food cost calculated for 1 portion and **1 mark** for the correct selling price—a **total of 2 marks possible**.  
The marks awarded should be based on the starting food cost, not necessarily the previously correctly calculated food cost.



## Question 2 (Integrated Production Cookery)

(a) For the chosen menu, the 4 work corners are:

**Larder**                      **Sauce**                      **Vegetable**                      **Sweet**

The food prepared in each area is as follows.

### **Larder**

All commodities included in the presentation of the ham and melon starter and also all foods required for the preparation and service of the canapés and the chowder. (Blinis made by sweet corner and chutney is made in advance)

### **Sauce**

The preparation and cooking of the guinea fowl and accompanying sauce. (Filo pastry is purchased)

### **Vegetable**

This section is responsible for the preparation and service of the stir-fried vegetables and the potatoes.

### **Sweet**

Foods required/included in the preparation and presentation of both the sweet and the blinis would be prepared in the sweet corner. (Petit fours would be prepared in advance)

### **Note**

Each corner is responsible for its own garnish/accompaniment to be presented with the dish.

**Award 2 marks** for each corner if appropriate foods/dishes are selected to be prepared.

This work allocation is **one of several possible options**—others may be equally acceptable ways of **sharing** the workload.

**Deduct  $\frac{1}{2}$  mark** for any dish/commodity which is not mentioned.

(b) (i) **Plated Ogen Melon, Parma Ham and Chutney**

Stored on a carousel (rack) designed for the purpose of allowing food to be pre-plated and stored in a refrigerator (0–5 °C)—or stacked using dividers. The use of film to protect the food is essential if the food is to be stored for any length of time.

(ii) **Boston Clam Chowder**

The cooked chowder is stored in bulk in a container appropriate for the bain-marie which retains it at a temperature above 63 °C. A lid is used to cover the container.

**Award 1 mark** for the named area of storage for each of the above and **1 mark** for each correct storage temperature.

### Question 3 (Food Product Knowledge)

- (a) Three perishable commodities, contained in the Chefs' Association Dinner, and the appropriate storage conditions are: (Note—exemplar only)

#### Perishable commodities

Melon

Guinea Fowl

Vegetables (stir-fry)

Belly Pork (chowder)

Cream Cheese

etc

#### Storage requirement

Cool, clean, dry store with good air circulation

In a covered container/box in a refrigerator which is used solely for short-term storage

On a vegetable rack in a cool, clean, vegetable store with good air circulation

In a covered container/box in a refrigerator which is used solely for short-term storage of raw meat

In a covered container in a refrigerator

#### Non-perishable commodities

Green Fig Chutney

Soft Flour (shortcake)

Cream Cracker Biscuits (chowder)

Armagnac

Bouillon Mix

etc

#### Storage requirement

In a sealed jar in a cool, clean, dry store

In a lidded bin (grundy type on wheels) kept in a cool, clean, dry area

In original sealed packet in a lidded tin in a cool, clean, dry area

In the original sealed bottle in a cool, clean, dry area

In the original lidded container in a cool, clean, dry store

**Note** All the commodities should be kept under secure conditions.

**Award  $\frac{1}{2}$  mark** for each commodity placed in the right category to a maximum of **3 marks** and **award 1 mark** for each explanation of the storage requirement for each commodity to a maximum of **6 marks—9 possible marks**.

#### (b) Quality Points

##### (i) Ogen Melon

Sound stalk which is fully attached; a characteristic shape, size and colour; sufficiently ripe; whole and of fresh appearance.

##### (ii) Fresh Clams

Unbroken; unmarked shell which is tightly closed to prove clam is alive; pleasant smell and of a good weight for the size.

##### (iii) Fresh Guinea Fowl

Unbroken skin, pliable breast bone; plump breast; heavy flesh weight in relation to size.

**Award  $\frac{1}{2}$  mark**, to a maximum of **1 mark** for each commodity, for each of two quality points noted for each of the commodities.

## Question 4

(a) Hazard Analysis Critical Control Points

- 1 Conduct analysis—analyse food operation
- 2 Identify the critical control points—main areas of concern
- 3 Establish target levels and critical limits—temperatures, use by dates, etc
- 4 Establish monitoring systems—how target levels are to be kept
- 5 Establish corrective action—rectification measures
- 6 Establish verification—audit/checking systems
- 7 Establish documentation—record keeping

**Award 1 mark** for each of 4 listed principles (**4 possible marks**) and a further **1 mark** for each principle if there is an explanation of it.

**Total of 8 marks**

- (b) The role of the Environmental Health Officer is to ensure food production premises comply with current legislation relating to food hygiene.

**1 mark**

The authority of the EHO includes the ability to issue/apply for legal power in the form of:

- (i) Improvement Notices (Officer issues);
- (ii) Emergency Prohibition Notices (Officer issues with witness); and
- (iii) Prohibition Orders (via the courts);

which must be seen to be carried out within an establishment to allow continued food production to take place.

**3 marks**

**Total of 4 marks**

*[END OF MARKING INSTRUCTIONS]*

