

# **2004 Hospitality Professional Cookery**

## **Higher**

### **Finalised Marking Instructions**

## Higher Professional Cookery

### Question 1

#### a) Principles and influences of menu planning.

Candidates should choose 6 from the following list. Professional judgement required. **Do not allow repetition.**

- Type of menu
  - Balance of menu
  - Seasonal availability of foods
  - Type of customer/requirements
  - Type of establishment/standard
  - Capabilities of kitchen/serving staff
  - Price of menu
  - Type of kitchen and equipment available
  - Style of service
  - Storage areas and holding equipment
  - Colour/texture
- ½ mark for identification 6 MARKS IN TOTAL  
1 mark for explanation

#### b) (i) Costings

Ingredient (4 portions)	Food Cost	48 portions
1000ml fish stock	@ 50p per litre	£6.00
200g clam meat	@ £6.60 per Kg	£15.84
100g leek	@ 90p per Kg	£1.08
100g potato	@ 40p per Kg	£0.48
100g belly pork	@ £2.40 per Kg	£2.88
150g tomato	@ £1.00 per Kg	£1.80
100ml double cream	@ £1.90 per litre	£2.28
25g butter	@ £2.80 per Kg	£0.84
Seasoning	£0.02	£0.24
3 water biscuits	60p per pack of 18	£1.20

Total

10 x ½ mark

5 MARKS IN TOTAL

#### (ii) Selling Price

Food Cost	=	40%	2 marks with calculation
Gross Profit	=	60%	without calculation = 1 mark
Selling Price	=	100%	

$$\text{Selling Price} = \frac{6.00}{40} \times \frac{100}{1} = £15.00$$

## Question 2

### a) Four Corners and tasks relating to the menu (4 x ½)

2 MARKS IN TOTAL

Starter – Prepare Canapé and prepare the Chilled Ogen Melon on Parma Ham with Cider Vinaigrette. Soup could be linked to the starter

Main Course – Prepare, cook and serve the Duck. Prepare the Orange Sauce.

Vegetables – Prepare, cook and serve the Canadian Clam Chowder, stir fried greens and Marquise Potatoes.

Sweets – Prepare and cook the Choux Pastry Swans, Dark Chocolate and Brandy Sauce. Serve the sweet. Prepare and serve the Petit Fours.

### b) Preparation of named dish.

4 x ½ mark per process for each dish. 4 valid points required.

8 MARKS IN TOTAL

#### Melon

- Top and tail the Ogen melon and cut into even size wedges.
- Lay the Parma Ham on a chilled plate.
- Place the Ogen melon, sliced or whole on top of the ham.
- Prepare a Cider Vinaigrette.

#### Canadian Clam Chowder

- Wash, peel, rewash vegetables
- Chop onion and leek. Dice the potatoes and pork.
- Sauté the pork in the butter.
- Add the onion and leek cook till golden brown.
- Add the tomato, water and the potatoes, bring to the boil.
- Simmer gently until the potatoes are soft but not mushy.
- Add the clams, cream and seasoning.
- Heat till almost boiling.
- Taste and correct the seasoning.

#### Duck

- Bone out the leg of duck keeping the skin free from holes.
- Trim off the excess fat.
- Leave on the claw joint.
- Prepare a stuffing using the duck meat.
- Fill the legs with the savoury stuffing.
- Neaten the shape.
- Secure by sewing with string using a trussing needle.
- Pan fry till golden brown and place in the oven till the stuffing is cooked.

### **Orange Sauce**

- Use the roasting tray and its sediment and juices.
- Place on the stove.
- Remove any fat.
- Deglaze with orange juice
- Allow to simmer.
- Add the demi glace.
- Strain.
- Correct the seasoning.
- Add blanched zest if required.

### **Stir Fried Greens**

- Wash and prepare the desired vegetables.
- Prepare a little garlic and ginger.
- Heat the wok and when very hot stir-fry the ingredients.
- Add soy sauce to season.
- Add a little chicken stock.
- Thicken with arrowroot.
- This will glaze the vegetables.

### **Marquise Potatoes**

- Wash, peel and rewash the potatoes.
- Cut into even size pieces.
- Simmer until tender in salted water.
- Drain and return to the pot.
- Place on the stove to dry.
- Mash or pass the potatoes through a ricer.
- Add egg yolk to bind.
- Pipe onto a greased tray in nest shapes.
- Dry the nests in the oven.
- Brush with egg.
- Colour under the grill.
- Fill with a tomato concasse.

### **Choux Pastry Swan**

- Prepare a choux pastry in the usual manner.
- Pipe into small buns on a tray lined with parchment or greased.
- Pipe the necks onto the paper as above.
- Bake in the oven.
- Reduce the temperature to dry out.
- Cut the bun and fill with cream.
- Cut the half and form wings.
- Insert the swan neck.

### **Dark Chocolate and Brandy Sauce**

- Grate some dark chocolate.
- Melt over a Bain-Marie.
- Add the milk to the chocolate.
- Place in a pan and bring to the boil.
- Thicken with a little Cornflour and milk.
- Add the sugar and butter.
- Flavour with brandy.
- Correct the consistency.
- Cool as quickly as possible.

### **c) Holding Requirements = cooked to order**

**4 x ½ marks**

**2 MARKS IN TOTAL**

#### **Melon**

- If not for immediate use cover with clingfilm or plate stack.
- Store in a cool place – under 10°C.
- Held for a short period.
- Can be held in refrigerator – 1– 4°C

#### **Canadian Clam Chowder**

- Should be kept hot in a Bain-Marie or on the stove.
- Not held for more than 2 hours.
- If kept hot on the stove the soup should not be allowed to boil.
- Probed to maintain a temperature of above 63 °C.
- Should be covered at all times

#### **Duck**

- Held in a hot cupboard, combination oven and/or Bain-Marie.
- Covered to stop the food from drying out or the sauce from skinning.
- Held at a temperature of above 63 °C.
- Not held for more than 2 hours.

#### **Choux Pastry Swans**

- Choux pastries held in an airtight container till required.
- Sauce refrigerated at between 1 – 4 °C till required.
- Cream refrigerated at between 1 – 4 °C till required.
- Assembled as close to serving as possible.

### **d) Presentation = Everything must be identified**

**4 x 1 marks**

**4 MARKS IN TOTAL**

There is no prescriptive answer here. Each candidate's ideas will need to be judged individually using professional judgement. Picture the dish as described. Candidates may provide labelled drawings.

### Question 3

#### a) Storage Conditions

One valid point per commodity to gain ½ mark.

**6 x ½ marks**

**3 MARKS IN TOTAL**

- Smoked Salmon stored in a separate fish fridge.
- At between 1 – 4 °C.
- Completely sealed in its original wrapper or Clingfilm.
  
- Melon in a cool place.
- Preferably in their original container.
- With the "net" around them.
  
- Duck stored in a refrigerator at between 1 – 4 °C.
- On a tray.
- Below cooked food items.
- Preferably within a raw meat fridge.
- Covered.
  
- Potatoes stored in their original bags or sacks.
- In a cool, dry well ventilated store.
- Approximate temperature of 8 °C.
  
- Ground coffee – fridge
  
- Cream cheese – as for salmon or potatoes

#### b) Quality Points

Candidates should note 4 valid points per commodity.

**(2 marks per commodity)**

**6 MARKS IN TOTAL**

##### (i) Melon

- Heavy in relation to size.
- Melon should have no signs of bruising.
- Have an even shape.
- Should be soft to the touch if required for immediate use.
- Dependant on type, has an even green colour or a rough texture.
- No visible blemishes.
- Should have no sign of mould.
- Nice, fresh smell.
- Hollow sound when tapped.

##### (ii) Fresh Clams in their Shell

- The shell of the clam should be firmly shut.
- The shell should be intact and not broken.
- Have no unpleasant smell.
- No signs of stickiness.

(iii) Fresh Duck

- Fresh duck should have no unpleasant smell.
- There should be no sign of the flesh being sticky.
- Young ducks should have a pliable breastbone.
- The upper bill if present should break easily.
- The webbed feet, if present should tear easily.
- Dark pink in colour.

**Question 4**

**a) 8 marks**

**8 MARKS IN TOTAL**

**Award 1 mark per principal with further mark if an explanation is given.**

**Hazard Analysis Critical Control Points**

- Conduct analysis – analyse food operation.
- Identify the critical control points – main areas of concern.
- Establish target levels and critical limits – temperatures, use by date's etc.
- Establish monitoring systems – how target levels are to be kept.
- Establish corrective action – rectification measures.
- Establish verification – audit/checking system.
- Establish documentation – record keeping.

**b) Allocate ½ mark per type with a further ½ mark for the example.**

**4 MARKS IN TOTAL**

- Chemicals – mercury, lead, cleaning materials/chemicals, pesticides, and cans.
- Poisonous Fish – mussels, blowfish, tuna, sardines.
- Poisonous Plants – toadstools, rhubarb leaves, and green potatoes.
- Viruses – shellfish, water, airborne.
- Could either be related to menu

[END OF MARKING INSTRUCTIONS]