SCOTTISH
QUALIFICATIONS
AUTHORITY

2006 Professional Cookery

Intermediate 2

Finalised Marking Instructions

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Intermediate 2
Hospitality: Professional Cookery
Please use professional judgement in all interpretations of answers.

1. List two cookery processes suitable for a shoulder of lamb.

Any 2 of the following (½ mark each).

- Roasting.
- Pot Roast
- Stewing.
- Braising.

1 mark

2. List eight process steps involved in the preparation of a Victoria sponge.

Any 8 of the following (½ mark each)

- Weighing – ingredients/components.
- Measuring – ingredients/components.
- Gather/collect – ingredients/components/equipment.
- Creaming – butter and sugar.
- Adding – eggs and flour.
- Washing – eggs.
- Cracking – eggs.
- Beating – eggs.
- Whisking – eggs.
- Sieving – flour.
- Fold – in flour
- Mixing – carefully
- Greasing – sponge tin.
- Flouring – sponge tin.
- Lining – sponge tin.
- Filling – sponge tin.
- Dividing – sponge mixture.
- Melting – butter.
- Brushing – butter onto tin and/or greaseproof paper.
- Cutting – round the greaseproof paper.

4 marks

3 **Give a description of the following culinary terms and provide a different use for each.**

(½ mark for description and ½ mark for use).
(underlined – minimum response)

Culinary Term	Description	Use (one only)
Roux	Fat and flour. A thickening of cooked flour and fat	Thickening agent for sauce/soup making.
Pané a l' Anglaise	Flour, egg and breadcrumbs. (in order shown above)	Coating or of food/menu example. (Use professional judgement.)
Chinois	Strainer or conical strainer.	Strain/Passing stocks/soups and/or sauces and/or to remove lumps.
Jardini ère	Batons 3 x 3 x 18mm	Vegetables or salad or garnish, or a specific dish.
Maced oine	• Dice/cube ½ cm	Vegetable or salad or garnish, or a specific dish.

5 marks

4. **List 2 cookery methods suitable for choux pastry.**

Any 2 of the following (½ mark for each correct answer)

- Cook in pre-heated oven − dry method
- Deep frying.
- Baking.
- Poaching. **1 mark**

5. **Describe the preparation of straw potatoes.**

A process can only be used once.
Any 4 of the following –

1. **Wash** – potatoes.
2. **Peel** – potatoes.
3. Rewash – potatoes.
4. **Trim** – potatoes.
5. **Cut** – potatoes into julienne. Mandoline or grated.
6. **Wash** – potatoes to **remove** excess starch
7. **Drain** – potatoes
8. **Dry** – potatoes. **2 marks**

6. **With regards to hygiene, give two reasons why each of the following statements is important.**

(a) 1. Use professional judgement

- Prevent loose hair/dandruff/flaking skin from entering the food.
- Discourage food handler from touching the scalp.
- Prevent contamination/cross contamination (direct/indirect) which may result in customer complaints and/or food contamination/food poisoning.

(b) 2. Use professional judgement. Any two of the following

- Legal requirement.
- Preventing cross contamination, which may lead to food poisoning.
- Prevent food poisoning. **2 marks**

7. **The following ingredients for Spaghetti with Bacon and Tomatoes will yield 10 portions. Complete the chart showing the quantities required for 4 portions.**

(½ mark for each correct answer)

	Quantity for 4 portions
Spaghetti	400 g
Marjoram	6 g
Lean bacon	150 g
Onions	100 g
Tomato juice	300 ml
Low fat cheese	50 g

3 marks

8. **Identify and describe three different uses for a palette knife.**

(½ mark for each correct use and ½ mark for each correct description)
(use professional judgement)

Use	**Description**
Smoothing/flattening	Whipped cream, icing, buttercream, fondant, butter, chocolate, ganache – relating to baking items. Smoothing – fish cakes, rissoles, potato derivatives.
Spreading/applying	Whipped cream, icing, buttercream, fondant, butter, chocolate, ganache – relating to baking items. Smoothing – fish cakes, rissoles, potato derivatives.
Removing	Commodities from pans, gateau from turntable, removing petit fours from baking tray.
Lifting	Commodities from pans, gateau from turntable, removing petit fours.
Coating	Whipped cream, icing, buttercream, fondant, butter, chocolate, ganache – relating to baking items.
Turning/flipping	Commodities from pans, gateau from turntable, removing petit fours.
Shaping/rolling	Fish cakes, rissoles, potato derivatives, chocolate curls
Decorate	Creating effects with icing and potato
Marking	Portions on cakes
Removing	Sponges from tins, flans from rings, run knife around to free from edges
Scrape bowl	

3 marks

9. **Why is it important to use a dry as opposed to a damp cloth when lifting a hot tray from the oven?**

1 correct response from the following (minimum response).

- To prevent injury.
- To prevent burns.
- To prevent scalds. **1 mark**

10. **a** **State the minimum legal temperature required when reheating food.**
82^0C (no deviations)

1 mark

b **Name the piece of equipment used for temperature testing.**

Temperature probe, probe thermometer, food thermometer or temperature recorder.

1 mark **2 marks**

11. **You have just completed a food preparation task, how would you clean the work surface?**

Use professional judgement.

Wipe off crumbs and loose dirt/debris

Antibacterial detergent

Clean with hot water and detergent. Dry with a clean cloth (paper towels or disposable cloth). **1 mark**

Work surface should be sanitised before using again.

Total 25 marks

[END OF MARKING INSTRUCTIONS]