X051/12/01

NATIONAL QUALIFICATIONS 2014

WEDNESDAY, 4 JUNE
9.00 AM – 10.30 AM

HOSPITALITY PROFESSIONAL COOKERY HIGHER

Candidates should attempt **all** questions.

All questions are based on the menu provided on ***Page two***.

©

Study the information below.

The following dinner menu has been prepared for a convention to be held during spring 2015. The number expected to attend is 60 and the total food cost for the dinner is £480·00.

Dinner Menu

Twice baked goats cheese with a chilli chutney and crisp salad

* * * * *

Classic french onion soup

* * * * *

Saddle of lamb stuffed with a spinach and chorizo mousse,
accompanied with a citrus cous-cous and a warm lemon butter sauce

* * * * *

Rhubarb cheesecake with a ginger crumb

* * * * *

Coffee with petit fours

Attempt ALL questions.
(based on the dinner menu on *Page two*)

Marks

1. (*a*) Identify **three** principles of menu planning and explain how **each** influences the choice of dishes on the dinner menu. **6**

(*b*) Cost the French onion soup for 60 portions, using the information from the chart below.

(i) Give food costings for four portions for **each** ingredient. **4**

(ii) Give a total cost for 60 portions. **1**

Classic French Onion Soup	
Ingredients list for 4 portions	*Food Cost*
50 g butter	£0·90 per 500 g
100 g onion	£1·00 per kg
5 g garlic	£2·00 per 250 g
50 g flour	£1·80 per 250 g
1 litre beef stock	£0·50 per 250 ml
25 ml sherry	£3·60 per 500 ml
25 g bread flute	£3·00 per 500 g
100 g Gruyere cheese	£16·00 per kg

(iii) The food cost for the menu is £8·00 per person. Calculate the selling price per head to achieve a gross profit of 75%.

You must show the formula and clear calculations. **2**

(13)

[Turn over for Questions 2, 3 and 4 on *Page four*

Marks

2. (*a*) **Give two quality points** for each of the following fresh food items.

(i) Brown beef stock

(ii) Saddle of lamb

(iii) Rhubarb **6**

(*b*) **State two storage requirements** for each of the following food commodities used on the menu.

(i) Chorizo

(ii) Cous-Cous **4**

(10)

3. Describe, in a **detailed recipe style**, the production of the Rhubarb cheesecake with ginger crumb, listing all ingredients.

(You are not required to give ingredient weights/measurements or service/presentation details.) **(10)**

4. (*a*) State the correct holding requirement and minimum legal temperature for each of the following products from the menu.

(i) Cooked lamb

(ii) Rhubarb cheesecake **4**

(*b*) Give **one** source for Bacillus cereus. **1**

(5)

5. (*a*) What is stock rotation and why is it important? **2**

(*b*) Describe the processes required to defrost frozen chicken, ensuring any risks are minimised. **2**

(*c*) Give **two methods** of preventing/controlling insect infestation in a food preparation area. **2**

(*d*) List **four** signs of food spoilage. **4**

(*e*) Give **two** reasons why an Environmental Health Officer/Food Safety Officer may inspect premises. **2**

(12)

Total marks (50)

[*END OF QUESTION PAPER*]