| FOR OFFICIAL USE |  |  |  |
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## X051/11/01

NATIONAL QUALIFICATIONS 2014 WEDNESDAY, 4 JUNE 9.00 AM - 10.00 AM

HOSPITALITY
PROFESSIONAL
COOKERY
INTERMEDIATE 2

| Fill in these boxes and read what is printed below.   |   |
|---|---|
| Full name of centre   | Town  |
|   |   |
| Forename(s)   | Surname                                     |
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| Date of birth   |   |
| Day Month Year Scottish candidate numb  | per 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. Additional lines at the end of the booklet can answers or if you need to do any rough work.                        | be used if more space is required for       |
| <ol><li>Before leaving the examination room you must gi<br/>not, you may lose all the marks for this paper.</li></ol> | ive this book to the Invigilator. If you do |
|   |   |
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## Attempt ALL questions.

Marks

| 1. | Name <b>one</b> | Cookerv | Process | for the | foods | listed | below. |
|----|-----------------|---------|---------|---------|-------|--------|--------|

Each Cookery Process can only be used once.

| Food                  | Cookery Process |
|-----------------------|-----------------|
| Fresh whole salmon    |                 |
| Barley                |                 |
| Rump of beef          |                 |
| Panéed fillet of fish |                 |
| Supreme of chicken    |                 |
| Short grain rice      |                 |

3

| efly describe the following <b>food preparation techniques</b> . | Marks |
|--|-------|
| Shape  |       |
|  |       |
| Fold   | 1     |
|  |       |
|  | 1     |
| Julienne   |       |
|  |       |
| Blanch   | 1     |
|  |       |
| Bone   | 1     |
|  |       |
|  | 1     |
| Segment  |       |
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DO NOT WRITE IN THIS MARGIN

|  | Marks |  |
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| Why do caterers use colour coded chopping boards?                      |       |  |
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|  |       |  |
| What temperature should Thai fish cakes reach when cooked for service? |       |  |
|  | 4     |  |
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|  |       |  |
| Name <b>one</b> piece of equipment used for cutting and shaping food.  |       |  |
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| The | re are <b>three</b> types of heat transference.  | Marks |  |
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|     | lain the following methods of heat transference and name a suitable tery process for each. |       |  |
| Coo | kery processes can only be used once.  |       |  |
| 1   | Convection   |       |  |
|     |  |       |  |
|     |  |       |  |
|     |  |       |  |
|     | Cookery Process  |       |  |
| 2   | Conduction   |       |  |
|     |  |       |  |
|     |  |       |  |
|     |  |       |  |
|     |  |       |  |
|     | Cookery Process  |       |  |
| 3   | Radiation  |       |  |
|     |  |       |  |
|     |  |       |  |
|     |  |       |  |
|     | Cookery Process  | 6     |  |
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|   | State the minimum and manimum town sections for the day of                                | Marks |  |
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| • | State the minimum and maximum temperatures for the danger zone.                           |       |  |
|   | Minimum temperature   |       |  |
|   | Maximum temperature   | _ 1 _ |  |
|   |   |       |  |
| • | Give <b>one</b> example of a chemical hazard.   |       |  |
|   |   | _ 1 _ |  |
|   | Dui. Classification of the difference of the decrease the difference of the discountries. |       |  |
| • | Briefly describe the difference between boiling and simmering.                            |       |  |
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|   | Give <b>one</b> condition required for bacteria to grow and multiply.                     | _ 1 _ |  |
|   |   | _     |  |
|   | Give <b>one</b> condition required for bacteria to grow and multiply.                     | _     |  |
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