

FOR OFFICIAL USE

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Total  
Mark

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**X051/11/01**

NATIONAL  
QUALIFICATIONS  
2012

THURSDAY, 7 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

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Town

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Forename(s)

--

Surname

--

Date of birth

Day    Month    Year

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Scottish candidate number

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Number of seat

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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 be used if more space is required for answers or if you need to do any rough work.
5. Before leaving the examination room you must give this book to the Invigilator. If you do not, you may lose all the marks for this paper.



**Attempt ALL questions.**

*Marks*

1. Name the Cookery Process most suitable for the foods listed below.

**Each Cookery Process can only be used once.**

<b>Food</b>	<b>Cookery Process</b>
Topside of Beef	
Saddle of Lamb	
Mushrooms	
Long grain rice	
Supreme of Chicken	
Lobster	

**3**

Marks

2. Briefly describe the following culinary terms.

(a) **Bone**

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1

(b) **Cream**

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1

(c) **Brunoise**

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1

(d) **Skin**

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1

(e) **Shape**

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1

(f) **Mince**

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1

Marks

3. Why are caterers encouraged to use colour coded chopping boards and knives?

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1

4. What temperature should Beef Lasagne reach when reheated for service?

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1

5. It is recognised that there are three types of food contamination—bacterial, chemical and physical.

State **one** hazard for each type of food contamination.

**Bacterial**

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1

**Chemical**

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1

**Physical**

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1

6. State the food poisoning bacteria found in eggs.

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1

Marks

7. There are **three** types of heat transference.  
Explain each type and name one cookery process for each.

(a) **Conduction**

Explanation \_\_\_\_\_

Cookery process \_\_\_\_\_

\_\_\_\_\_

(b) **Convection**

Explanation \_\_\_\_\_

Cookery process \_\_\_\_\_

\_\_\_\_\_

(c) **Radiation**

Explanation \_\_\_\_\_

Cookery process \_\_\_\_\_

\_\_\_\_\_

6

8. Briefly describe **Poaching** as a method of cooking.

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

1

[Turn over for Question 9 on *Page six*]

Marks

9. State **one** Safety Rule which must be followed when using the following equipment.

**Each Safety Rule can only be used once.**

(a) **Free standing mixing machine**

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1

(b) **Hand blender**

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1

(c) **Deep fat fryer**

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1

**Total (25)**

[END OF QUESTION PAPER]



