

FOR OFFICIAL USE

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Total
Mark

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X051/11/01

NATIONAL QUALIFICATIONS 2013
FRIDAY, 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

--

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. Identify **two** safety rules to be adhered to when using a mixing machine.

Safety rule 1 _____

Safety rule 2 _____

2

2. List **two** pieces of equipment used for cutting food.

The piece of equipment can only be used once.

1 _____

2 _____

2

3. Listed below are **two** cookery processes.

Describe each process and list a suitable commodity that can be cooked by each.

1 **Baking**

Commodity _____

2 **Stewing**

Commodity _____

4

Marks

4. (a) What temperature should hot soup be held at prior to service?

1

(b) State the temperature range for the “danger zone”.

1

5. In your own words list processes involved in the preparation of Choux Pastry.
All ingredients have been weighed and measured.

3

[Turn over

Marks

6. List **one** piece of equipment used for mixing food.

1

7. List **one** source from which you could contract the following.

Campylobacter

Staphylococcus aureus

Bacillus Cereus

3

8. Identify **one** appropriate cookery process for each of the food commodities listed below.

Long Grain Rice

Cookery Process _____

Rack of Lamb

Cookery Process _____

2

9. Describe the term **macedoine**.

1

Marks

10. Briefly describe the following preparation techniques.

Fillet

Segment

Fold

3

11. List **one** food hygiene procedure you should follow when working with raw meat.

1

12. List **one** piece of equipment used for shaping food.

1

Total (25)

[END OF QUESTION PAPER]

