

FOR OFFICIAL USE

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Total
Mark

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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

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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. Name **one** Cookery 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

Marks

2. Briefly describe the following **food preparation techniques**.

1 **Shape**

1

2 **Fold**

1

3 **Julienne**

1

4 **Blanch**

1

5 **Bone**

1

6 **Segment**

1

Marks

3. Why do caterers use colour coded chopping boards?

1

4. What temperature should Thai fish cakes reach when cooked for service?

1

5. Name **one** piece of equipment used for cutting and shaping food.

1

Marks

6. There are **three** types of heat transference.

Explain the following methods of heat transference and name a suitable cookery process for each.

Cookery processes can only be used once.

1 **Convection**

Cookery Process _____

2 **Conduction**

Cookery Process _____

3 **Radiation**

Cookery Process _____

6

Marks

7. State the minimum and maximum temperatures for the danger zone.

Minimum temperature _____

Maximum temperature _____

1

8. Give **one** example of a chemical hazard.

1

9. Briefly describe the difference between boiling and simmering.

1

10. Give **one** condition required for bacteria to grow and multiply.

1

Marks

11. State **one** safety rule which must be followed when using each of these pieces of equipment.

Filleting knife

Electric hand whisk

Mandolin

3

Total (25)

[END OF QUESTION PAPER]

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