X051/12/01

NATIONAL QUALIFICATIONS 2015

WEDNESDAY, 3 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 retiral dinner to be held during June 2015. The number expected to attend is 60 and the total food cost for the dinner is £450.

Dinner Menu

Wild Mushroom and Poached Quail Eggs set on Bruschetta

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Lightly Curried Sweet Potato and Butternut Squash Soup

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Pan Seared Fillet of Cod with a Crab Ravioli and a Tomato Orange Zest Sauce

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A Trio of Sweets
Choux Bun with Chocolate Sauce, Strawberry Cheesecake,
Caramel Ice Cream in a Brandy Snap Basket

* * * * *

Coffee with Fudge

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*) Calculate the cost of the Lightly Curried Sweet Potato and Butternut Squash Soup 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**

Lightly Curried Sweet Potato and Butternut Squash 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 fresh garlic	£2·00 per 250 g
100 g sweet potatoes	£1·80 per 250 g
100 g butternut squash	£2·00 per kg
1 litre vegetable stock	£0·36 per 500 ml
25 g curry powder	£3·00 per 500 g
50 ml double cream	£1·50 per $\frac{1}{2}$ litre

(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 and 3 on *Page four*

Marks

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

(i) Whole cod

(ii) Sweet potatoes

(iii) Oranges **6**

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

(i) Wild mushrooms

(ii) Bread

(iii) Double cream

(iv) Ice cream **4**

(*c*) Describe, in a **detailed recipe style**, the production of the Wild Mushroom and Poached Quail Eggs set on Bruschetta, listing all ingredients.

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

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

(i) Lightly Curried Sweet Potato and Butternut Squash Soup

(ii) Pan Seared Cod

(iii) Strawberry Cheesecake **3**

(23)

3. (*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. **4**

(*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 food premises. **2**

(14)

Total marks (50)

[*END OF QUESTION PAPER*]