

FOR OFFICIAL USE

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Total
Mark

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X051/11/01

NATIONAL
QUALIFICATIONS
2015

WEDNESDAY, 3 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.



Marks

Attempt ALL questions.

1. Name a different cookery process for each of the foods listed below.

Each cookery process can only be used once.

Food	Cookery Process
Chicken leg (whole)	
Fresh pasta	
Pears	

3

2. Briefly describe the following culinary terms.

1 Cream

1

2 Bone

1

3 Beat

1

4 Whisk

1

Marks

3. Identify a use/menu example for the following cuts of vegetable.

Cut of Vegetable	Use/Menu Example
Brunoise	
Mirepoix	
Julienne	
Paysanne	

4

4. Name a different cookery process for each of the following methods of heat transfer.

(a) **Conduction**

Cookery Process _____

(b) **Convection**

Cookery Process _____

(c) **Radiation**

Cookery Process _____

3

5. Give **one** reason why a Chef's uniform is worn in the kitchen.

1

Marks

6. State **one** safety rule which must be followed when handling knives in the kitchen.

1

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

1

8. Briefly describe the cookery process roasting.

1

9. Name **one** piece of equipment used for shaping food.

1

Marks

10. From the Cookery Processes listed below, circle **one** cut of meat that is most appropriate to be cooked by that process.

Cookery Process	Cut of meat		
Stewing	Fillet of Beef	Best end of Lamb	Shoulder of Lamb
Grilling	Silverside	Gammon Steak	Belly of Pork
Roasting	Boned Sirloin	Shin of Beef	Scrag end of Lamb
Boiling	Loin of Lamb	Brisket	Saddle of Venison

4

11. Give **one** reason why you should not allow a fresh egg custard to boil.

1

12. What is the minimum legal temperature for reheating food in Scotland?

1

Total (25)

[END OF QUESTION PAPER]

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