

X051/12/01

NATIONAL
QUALIFICATIONS
2013

FRIDAY, 7 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 an Awards Ceremony to be held in August 2013. The number expected to attend is 60 and the food cost for the dinner will be £6.00 per person.

Dinner Menu

Chilled goats cheese tart with a red onion marmalade and crisp seasonal leaves

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Lightly curried parsnip and apple soup

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Chicken ballotine wrapped in pancetta accompanied
by a pesto mash and balsamic cherry tomatoes

* * * * *

Brioche bread and butter pudding with a vanilla sauce

* * * * *

Liqueur coffee

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 parsnip and apple 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 sixty portions. **1**

Lightly curried parsnip and apple soup	
<i>Ingredients list for 4 portions</i>	<i>Food Cost</i>
200 g butter	£4.00 per kg
200 g flour	£1.60 per kg
15 g curry powder	£1.80 per 180 g
100 g onion	£2.00 per kg
150 g parsnips	£1.60 per 500 g
50 g apple	£1.80 per kg
500 ml chicken stock	£3.00 per litre
60 ml double cream	£1.20 for 100 ml

- (iii) The food cost for the menu is £6.00 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, 3 and 4 on *Page four*

2. (a) **Give two quality points** for each of the following food items.
- (i) Chicken leg
 - (ii) Potatoes
 - (iii) Cherry tomatoes
- 6
- (b) **State two storage requirements** for each of the following fresh food commodities used on the menu.
- (i) Goats cheese
 - (ii) Parsnips
- 4
(10)
3. (a) Describe, in a **detailed recipe style, the preparation and cooking** of the following dish, listing all ingredients.
(You are not required to give ingredient weights/measurements or service/presentation details.)
- Brioche bread and butter pudding** 10
- (b) State the correct holding requirement and minimum legal temperature for each of the following items to be served on the menu.
- (i) Goats cheese tart (chilled)
 - (ii) Chicken ballotine (freshly cooked)
 - (iii) Lightly curried parsnip and apple soup (reheated)
- 3
(13)
4. (a) Identify and describe **four** conditions for bacterial growth. 4
- (b) Give **two** sources for the bacterium campylobacter. 2
- (c) Give **four** signs of food spoilage. 4
- (d) List **three** poor hygiene practices by a food handler that may contribute to a food poisoning outbreak. 3
- (e) Give **one** benefit of having a HACCP system in place. 1
- (14)
- Total marks (50)**

[END OF QUESTION PAPER]