X051/12/01

NATIONAL 2013

FRIDAY, 7 JUNE QUALIFICATIONS 9.00 AM - 10.30 AM HOSPITALITY PROFESSIONAL COOKERY HIGHER

Candidates should attempt all questions.

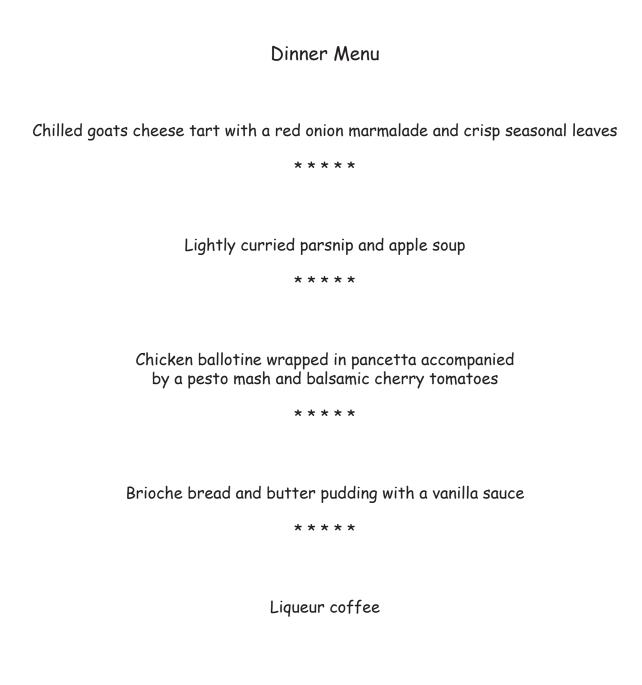
All questions are based on the menu provided on *Page two*.





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 $\pounds 6.00$ per person.



Attempt ALL questions. (based on the dinner menu on *Page two*)

6

4

1

1. (a) Identify **three** principles of menu planning and explain how **each** influences the choice of dishes on the dinner menu.

- (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.
 - (ii) Give a total cost for sixty portions.

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

(iii) The food cost for the menu is $\pounds 6.00$ 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	
			te two storage requirements for each of the following fresh food amodities used on the menu.		
		(i)	Goats cheese		
		(ii)	Parsnips	4 (10)	
3.	(<i>a</i>)) Describe, in a detailed recipe style , the preparation and cooking of the following dish, listing all ingredients.			
			u are not required to give ingredient weights/measurements or service/ sentation details.)		
		Bric	oche bread and butter pudding	10	
	(b)		e the correct holding requirement and minimum legal temperature 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.	(<i>a</i>)	Ider	ntify and describe four conditions for bacterial growth.	4	
	(<i>b</i>)	Give	e two sources for the bacterium campylobacter.	2	
	(<i>c</i>)	Give	e four signs of food spoilage.	4	
	(<i>d</i>)		three poor hygiene practices by a food handler that may contribute food poisoning outbreak.	3	
	(<i>e</i>)	Give	e one benefit of having a HACCP system in place.	1	
				(14)	
			Total mark	s (50)	

[END OF QUESTION PAPER]