

FOR OFFICIAL USE

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Total Marks

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X051/201

NATIONAL
QUALIFICATIONS
2009

WEDNESDAY, 10 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)

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

1

2. State the minimum legal temperature food should reach when reheated.

1

3. Give **two** causes of “chemical” food poisoning.

1

4. Complete the following chart showing the quantities required to produce 30 portions of strawberry bavaoais.

Commodity	Quantity for 4 portions	Quantity for 30 portions
Strawberries	200 g	
Eggs	2	
Gelatine	10 g	
Milk	180 ml	
Sugar	50 g	
Double cream	125 ml	

3

Marks

5. Briefly describe the following culinary terms.

Sauté

Glaze

Marinade

Mise en Place

Paupiette

Larding

6

[Turn over

Marks

6. In a recipe format, **list the process steps involved** in the cooking of chateau potatoes.

Potatoes are washed, peeled and prepared.

3

7. Give **three** suitable commodities for each of the cookery processes shown below.

Cookery Process—Pot Roasting

1 _____

2 _____

3 _____

Cookery Process—Poaching

1 _____

2 _____

3 _____

6

Marks

8. State **three** safety rules you would follow when cleaning an electric slicing machine.

1 _____

2 _____

3 _____

3

9. Explain the difference between **boiling** and **simmering**.

1

(25)

[END OF QUESTION PAPER]

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