

FOR OFFICIAL USE

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Total Marks

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X051/201

NATIONAL
QUALIFICATIONS
2010

WEDNESDAY, 9 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. (a) State the legal minimum temperature which poultry should reach during cooking.

1

- (b) State the minimum temperatures between which cold starters should be held prior to service.

1

2. Briefly explain the following culinary terms.

Brunoise

Concassé

Jardiniere

Cartouche

Beurre Manie

5

Marks

3. List **two** requirements for bacterial growth.

1 _____

2 _____

2

4. State **one** use of a chinois.

1

5. List **two** safety rules when using mechanical equipment.

1 _____

2 _____

2

6. State **one** reason why a chef wears protective clothing.

1

[Turn over

Marks

7. Name **one** bacteria which can cause food poisoning for each of the following sources.

Eggs

Food Handlers

Soil

3

8. In a recipe format, **list the stages involved** in the preparation and cooking of a fresh egg and cinnamon custard sauce.

All ingredients have been weighed and measured.

3

Marks

9. Listed below are **three** cookery processes.

Briefly describe each process and give a specific food commodity or cut of meat cooked by each.

Stewing

Description _____

Food Commodity/Cut of meat

Shallow frying

Description _____

Food Commodity/Cut of meat

Pot Roasting

Description _____

Food Commodity/Cut of meat

6
(25)

[END OF QUESTION PAPER]

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