

FOR OFFICIAL USE

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Total Marks

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X051/201

NATIONAL
QUALIFICATIONS
2011

WEDNESDAY, 8 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) Poaching is a method of cookery.

Give a brief definition of poaching.

1

(b) Baking is a method of cookery.

Give a brief definition of baking.

1

(c) Roasting is a method of cookery.

Give a brief definition of roasting.

1

(d) Grilling is a method of cookery.

Give a brief definition of grilling.

1

Marks

2. It is recognised that there are three types of food contamination—physical, bacterial and chemical.

State **two** hazards for each of the following.

(a) **Physical**

1 _____

2 _____

1

(b) **Bacterial**

1 _____

2 _____

1

(c) **Chemical**

1 _____

2 _____

1

[Turn over

Marks

3. Listed below are four culinary terms.

Give a brief description for each of the culinary terms.

(a) **Blanch**

1

(b) **Segment**

1

(c) **Fillet**

1

(d) **Fold**

1

4. Briefly describe the following cuts of vegetables.

Marks

(a) **Macedoine**

1

(b) **Paysanne**

1

(c) **Julienne**

1

5. State **one** safety rule which must be followed when using the following equipment.

Each safety rule can only be used once.

(a) **Mandolin**

1

(b) **French Cooks' knife**

1

(c) **Hand blender**

1

Marks

6. Name the cookery process most suitable for the foods listed below.
Each cookery process can only be used once.

Food	Cookery process
Shoulder of Lamb	
Lamb Hotpot	
Beef Olives	
Steak Pudding	
Fish Meuniere	
Whole Salmon	

3

7. List **two** liquids other than water that are suitable for poaching.

1 _____

2 _____

1

