FOR OFFICIAL USE			

Total	
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X051/11/01

NATIONAL QUALIFICATIONS 2013 FRIDAY, 7 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	Town
Forename(s)	Surname
Date of birth Day Month Year Scottish candidate numb	per Number of seat
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 answers or if you need to do any rough work.	be used if more space is required for
5. Before leaving the examination room you must gi not, you may lose all the marks for this paper.	ive this book to the Invigilator. If you do





Attempt ALL questions.

Marks [

Ide	entify two safety rules to be adhered to when using a mixing machine.		
	fety rule 1		
Sat	fety rule 2		
		2	
Lis	et two pieces of equipment used for cutting food.		
Th	e piece of equipment can only be used once.		
1 _			
2 _		2	
т :.	sted below are two cookery processes.		
	scribe each process and list a suitable commodity that can be cooked by		
1	Baking		
	Commodity		
2	Stewing		
	Commodity	4	

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(~)	What town another about discount is a hald at major to comice?	Marks	
(a)	What temperature should hot soup be held at prior to service?	1	
(b)	State the temperature range for the "danger zone".	4	
		1	
	our own words list processes involved in the preparation of Choux Pastry. Ingredients have been weighed and measured.		
		3	
	[Turn over		

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		Marks	
List on	ne piece of equipment used for mixing food.		
		. 1	
List on	ne source from which you could contract the following.		
Campy	ylobacter		
Stonby	vla a a a a a a a a a a a a a a a a a a	-	
Stapny	vlococcus aureus		
Bacillu	us Cereus	-	
		. 3	
Identif listed b	y one appropriate cookery process for each of the food commodities below.	3	
Long (Grain Rice		
Cooker	ry Process	-	
Rack o	of Lamb		
Cooker	ry Process	. 2	
Describ	be the term macedoine .		
		-	
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Briefly describe the following preparation techniques.	
Fillet	
Segment	
Fold	
	3
List one food hygiene procedure you should follow when working with meat.	h raw
neat.	
	1
List one piece of equipment used for shaping food.	
siot one proce of equipment doed for onaphing rood.	
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$[END\ OF\ QUESTION\ PAPER]$	10tai (23)

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