



2010 Hospitality Professional Cookery

Intermediate 2

Finalised Marking Instructions

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Hospitality – Professional Cookery Intermediate 2

1. (a) State the legal minimum temperature which poultry should reach during cooking. **1 mark**
- 75°C
- (b) State the minimum temperatures between which cold starters should be held prior to service. **1 mark**
- 1°C and 4°C **Both temperatures required**
2. Briefly explain the following culinary terms **5 mark**
- Brunoise**
- Small dice
- Concassé**
- Chopped – coarsely/roughly
- Jardiniere**
- Batons or strips
- Cartouche**
- Shaped grease proof paper
- Beurre Manie**
- Uncooked roux – thickening agent
- These are minimum responses.
One mark each.**
3. List two requirements for bacterial growth. **2 marks**
- Time
 - Warmth
 - Moisture
 - Food
- Any one of two correct for one mark each**
4. State one use of a chinois. **1 mark**
- Straining sauce
 - Passing/removing lumps
5. List two safety rules when using mechanical equipment. **2 marks**
- Use professional judgement
 - Two different safety rules required for one mark each

6. State one reason why a chef wears protective clothing. 1 mark

- Use professional judgement
- One reason = one mark

7. Name one bacteria which can cause food poisoning for each of the following sources. 3 marks

Eggs

- Salmonella

Food Handlers

- Staphylococcus aureus, clostridium perfringens, E-coli 0157, salmonella, listeria

Soil

- Clostridium perfringens, E-coli 0157, bacillus cereus

8. In a recipe format, list the stages involved in the preparation and cooking of a fresh egg and cinnamon custard sauce. 3 marks

All ingredients have been weighed and measured.

- Whisk egg yolk and sugar until pale in colour
- Boil the milk and cinnamon
- Pour milk on to egg and sugar whisking continuously
- Return to a clean pan
- Heat until mixture coats the back of a spoon
- Strain and use or store

6 correct = 3 marks

4 or 5 correct = 2 marks

2 or 3 correct = 1 mark

1 correct = 0 marks

9. Listed below are 3 cookery processes.

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

6 marks

Stewing

Description

This is a slow, gentle, moist heat method of cooking in which the food is completely covered by a liquid. Usually associated with tough cuts of meat.

Food Commodity/Cut of meat

- 1 Use professional judgement
- 2 Use professional judgement

Shallow frying

Description

This is the cooking of food in a small quantity of preheated fat or oil in a shallow pan or a flat surface (griddle plate) associated with the term sauté. This is a quick method of cooking.

Food Commodity/Cut of meat

- 1 Use professional judgement
- 2 Use professional judgement

Pot Roasting

Description

This is cooking on a bed of root vegetables in a covered pan in the oven. This method remains maximum flavour of all the ingredients.

Food Commodity/Cut of meat

- 1 Use professional judgement
- 2 Use professional judgement

1 mark for each description = 3 marks +

1 mark for each of the food commodities/cuts of meats correct = 3 marks

Total 25 marks

[END OF MARKING INSTRUCTIONS]