

# X051/301

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NATIONAL  
QUALIFICATIONS  
2008

FRIDAY, 6 JUNE  
9.00 AM – 10.30 AM

HOSPITALITY  
PROFESSIONAL  
COOKERY  
HIGHER

Candidates should attempt **all** questions.

All questions are based on the menu provided on ***Page two***.



The following dinner menu has been prepared for a chefs' convention planned for August 2008. The number expected to attend is 60 and the total cost for the dinner is £450.

## Dinner Menu

Smoked chicken served on seasonal leaves and fruits, drizzled with  
strawberry vinaigrette

\* \* \* \* \*

Beef consommé garnished with a Julienne of vegetables

\* \* \* \* \*

Supreme of Scottish salmon with a mushroom duxelle en croute served with  
a citrus cous cous and a warm horseradish sauce

\* \* \* \* \*

Rum baba set on a fresh vanilla egg sauce

\* \* \* \* \*

Coffee with Sweetmeats

**Attempt ALL questions.**

*Marks*

1. (a) Identify **four** principles of menu planning and explain how **each** influences the choice of dishes on the dinner menu. 6
- (b) Calculate the cost of the Beef consommé for 60 portions, using the information from the chart below.

You **must** show the food costing for **each** ingredient and a total cost for the 60 portions.

<b>Beef consommé with a Julienne of vegetables</b>	
<i>Ingredients list for 4 portions</i>	<i>Food cost</i>
100 g onion	90p per 500 g
90 g carrot	£1.00 per kilogram
50 g leeks	60p per 250 g
100 g celery	£1.00 per 250 g
200 g minced beef	£3.50 per kilogram
2 eggs	£1.80 per dozen
1 litre beef stock	£1.50 per 500 ml
20 ml sherry	£2.50 per litre

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- (c) Calculate the selling price per portion to achieve a 65% gross profit on the meal if the total cost is £450.00.

**You must show clear calculations and formula.**

2

**(13)**

2. (a) Allocate the tasks for the main course and vegetable corners or sections. 2
- (b) **In a recipe style, describe in detail** the method of preparation and cooking of the following dishes.
- (i) Beef consommé garnished with a Julienne of vegetables.
- (ii) Supreme of Scottish salmon with a mushroom duxelle en crouete. 8
- (c) Identify the holding requirements for each of the above dishes and give the correct legal temperature. 2
- (d) Detail a possible presentation of **each** dish from the dinner menu.  
(Clearly labelled drawings may be used.) 4

**(16)**

**[Turn over for Questions 3 and 4 on Page four**

3. (a) Describe in detail the storage requirements for the following fresh commodities.
- (i) Whole salmon
  - (ii) Yeast
- (b) **Give four quality points** for each of the following food items.
- (i) Fresh whole salmon
  - (ii) Brown beef stock
  - (iii) Lettuce
4. (a) When preparing, cooking and serving this menu, identify and explain **four** of the seven principles of a Hazard Analysis Critical Control Point (HACCP) system.
- (b) Explain the role of the Environmental Health Officer in relation to food premises.
- (c) **Detail** the enforcement powers available to the Environmental Health Officer.
- 2**  
**6**  
**(8)**  
**8**  
**2**  
**3**  
**(13)**

[END OF QUESTION PAPER]