

FOR OFFICIAL USE

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Total Marks

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X051/201

NATIONAL
QUALIFICATIONS
2008

FRIDAY, 6 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

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Forename(s)

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Surname

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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.



Attempt ALL questions.

Marks

1. (a) Explain why caterers are encouraged to use colour coded knives.

1

- (b) Explain the importance of safe storage of knives.

1

2. There are **three** types of heat transference.
Explain the principle and name a cookery process for each.

- (a) **Radiation**

Principle _____

Cookery process _____

- (b) **Conduction**

Principle _____

Cookery process _____

- (c) **Convection**

Principle _____

Cookery process _____

3

3. (a) State the legal minimum core temperature foods should reach during cooking.

1

- (b) At what minimum temperature should hot foods be held prior to service?

1

Marks

4. Briefly describe the following culinary terms.

Duxelle

Gratin

Pané

Salamander

Paysanne

5

[Turn over

Marks

5. The following ingredients for Succotash will yield 10 portions. Complete the following table showing the quantities required for 4 portions.

Commodity	Quantity for 4 portions	Quantity for 10 portions
Lardons of bacon		125 g
Butter		60 g
Butterbeans (cooked)		1 kg
Sweetcorn (cooked)		375 g
Cream sauce		300 ml
Natural yoghurt		150 ml

3

6. Listed below are **two** food commodities. Give **two** suitable cookery processes and menu examples for each.

Food Commodity 1—Shoulder of Lamb

Cookery Process

Menu Example

a _____

a _____

b _____

b _____

Food Commodity 2—Choux Pastry

Cookery Process

Menu Example

a _____

a _____

b _____

b _____

4

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