

X051/12/01

NATIONAL
QUALIFICATIONS
2012

THURSDAY, 7 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***.



Study the information below.

The following dinner menu has been prepared for a local Hoteliers Group to be held in August 2012. The number expected to attend is 60.

Dinner Menu

Poached egg set on a spinach filled pastry shell glazed with Béarnaise sauce

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Champagne Sorbet

* * * * *

Supreme of chicken stuffed with sun dried tomatoes,
wrapped with Prosciutto and set on an asparagus barley risotto

* * * * *

Passion fruit mousse with warmed spiced orange compote and a tuille biscuit

* * * * *

Liqueur coffee

**Attempt ALL questions.
(based on the dinner menu on *Page two*)**

Marks

1. (a) Identify **three** principles of menu planning and explain how **each** influences the choice of dishes on the dinner menu. **6**

- (b) Calculate the cost of the poached egg dish using the information from the chart below.
 - (i) Give food costings for four portions for **each** ingredient. **4**
 - (ii) Give a total cost for sixty portions. **1**

Poached egg set on a spinach filled pastry shell glazed with Béarnaise sauce	
<i>Ingredients list for 4 portions</i>	<i>Food Cost</i>
6 eggs 50ml vinegar 5 g peppercorns 10 g tarragon 50 g shallots 200 g butter 100 g spinach 4 pastry shells	£12.00 per case of 360 £1.00 per litre £0.50 per 250 g £3.00 per 500 g £2.00 per kg £4.00 per kg £4.80 per 300 g £2.40 for 12

- (iii) The food cost for the menu is £6.00 per person. Calculate the selling price per head to achieve a gross profit of 75%.

You must show the formula and clear calculations.

2

(13)

[Turn over for Questions 2 and 3 on *Page four*

2. (a) **Give four quality points** for each of the following food items.
- (i) Chicken supreme
 - (ii) Asparagus
 - (iii) Oranges
- 6
- (b) **State two storage requirements** for each of the following fresh food commodities used on the menu.
- (i) Eggs
 - (ii) Prosciutto
 - (iii) Double cream
 - (iv) Barley
- 4
- (c) Describe, in a **detailed recipe style, the preparation and cooking** of the following dish, listing all ingredients.
(You are not required to give ingredient weight/measurements or service/presentation details.)
- Passion fruit mousse**
- 10
- (d) State the correct holding requirement and minimum legal temperature for each of the following products from the menu.
- (i) Champagne sorbet
 - (ii) Cooked chicken supreme
 - (iii) Spiced orange compote
- 3
- (23)
3. (a) List **four** signs of food spoilage.
- 4
- (b) Give **two** reasons why an Environmental Health Officer may inspect premises.
- 2
- (c) What is stock rotation and why is it so important?
- 2
- (d) Describe the processes required to defrost frozen turkey, ensuring any risks are minimised.
- 4
- (e) Give **two** methods of preventing insect infestation in a food preparation area.
- 2
- (14)
- Total marks (50)**

[END OF QUESTION PAPER]