

X051/301

NATIONAL
QUALIFICATIONS
2009

WEDNESDAY, 10 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 local hotelier's convention being held in August 2009. The number expected to attend is 60 and the cost for the dinner will be £6.00 per person.

Dinner Menu

Baked savoury cheese and chive soufflé

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Curried parsnip and ginger soup

* * * * *

Pan seared supreme of salmon set on fresh pasta ribbons
with a lime and coriander salsa

* * * * *

A fresh strawberry bavarois with a berry coulis

* * * * *

Liqueur coffee

Attempt ALL questions.

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 Curried parsnip and ginger soup 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.

Curried parsnip and ginger soup	
<i>Ingredients list for 4 portions</i>	<i>Food cost</i>
100 g margarine	90p per 500 g
90 g plain flour	£1.00 per kilogram
50 g leeks	30p per 250 g
100 g onion	60p per 250 g
200 g parsnips	£1.00 per kilogram
50 g root ginger	£2.00 per kilogram
1 litre white stock	£1.50 per 250 ml
10 ml cream	50p per 100 ml

4

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

You must show clear calculations and formula.

2**(12)**

2. (a) **In a recipe style, describe in detail** the method of preparation and cooking of the following dishes.

(i) Fresh strawberry bavarois **4**

(ii) Curried parsnip and ginger soup **6**

- (b) Detail a possible presentation of **each** dish from the dinner menu.

(Clearly labelled drawings may be used.) **4**

(14)

[Turn over for Questions 3, 4 and 5 on Page four

	<i>Marks</i>
3. Identify the holding requirements for each of the above dishes giving specific temperatures.	2 (2)
4. (a) Give two storage requirements for raw fresh salmon.	2
(b) Give two quality points for each of the following food items.	
(i) Fresh pasta shapes	
(ii) Fresh white chicken stock	
(iii) Fresh root ginger	6 (8)
5. (a) Identify four of the principles of the Hazard Analysis and Critical Control Point (HACCP) system.	4
(b) Relate two of the principles to the production of the salmon dish from the dinner menu.	2
(c) Explain the term food spoilage.	2
(d) List three types of food contamination and give an example of each .	6 (14)

[END OF QUESTION PAPER]