

X051/301

NATIONAL
QUALIFICATIONS
2010

WEDNESDAY, 9 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 menu has been prepared for the local tourist board annual dinner, to be held in September 2010. 60 guests have been invited and the total food cost of the meal has been set at £660.00.

Dinner Menu

Smoked mackerel mousse served with spicy pear chutney

* * * * *

Classic French onion soup

* * * * *

Tenderloin of pork stuffed with apricots and accompanied
by tagliatelle and seasonal vegetables

* * * * *

Kivi and lemon cheesecake with coconut tuille

* * * * *

Coffee and shortbread

Attempt ALL questions.
(which are based on the menu on Page two)

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 kiwi and lemon cheesecake for 60 portions, using the information from the chart below.

You **must** show individual food costings for **each** of the listed ingredients and a total cost for the 60 portions.

Kiwi and lemon cheesecake	
<i>Ingredients list for 6 portions</i>	<i>Food cost</i>
150 g digestive biscuits	90p per 400 g
50 g unsalted butter	£4.00 per kilogram
350 g mascarpone cheese	£5.80 per kilogram
150 g caster sugar	£1.20 per kilogram
4 medium eggs	£2.40 per dozen
2 lemons	30p each
5 ml vanilla extract	26p per 10 ml
4 kiwi fruits	80p for 2

5

- (c) Calculate the selling price of the meal to achieve a 70% gross profit.

You must show the formula and clear calculations.

2

(13)

2. (a) **In a recipe style, describe in detail** the method of preparation and cooking of the following dishes.
- (i) Classic French onion soup 4
- (ii) Tenderloin of pork stuffed with apricots 4
- (b) Describe in detail a suitable presentation of **each** dish from the dinner menu. (Clearly labelled detailed drawings may be used.) 4

(12)

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

3. **State** the correct holding requirements and temperature for the following.
- (a) Smoked mackerel mousse with spicy pear chutney
 - (b) Tenderloin of pork stuffed with apricots
 - (c) Kiwi and lemon cheesecake with coconut tuille
- 6**
(6)
4. (a) **Describe** in detail the storage requirements for the following fresh commodities.
- (i) Cream cheese
 - (ii) Root vegetables
- 2**
- (b) **State two quality points** for each of the following.
- (i) Pork tenderloin
 - (ii) Smoked mackerel
 - (iii) Fresh pears
- 6**
(8)
5. (a) **Explain** the difference between a detergent and a disinfectant. **1**
- (b) **Explain** the importance of a cleaning schedule. **1**
- (c) List **three** procedures which may help to prevent food contamination. **3**
- (d) Give **two** important design principles for the construction of a modern, professional working kitchen. **2**
- (e) (i) Identify **two** principles of HACCP. **2**
- (ii) Explain **one** of your chosen principles. **1**
- (f) **Explain** the role of the Environmental Health Officer. **1**
- (11)**

[END OF QUESTION PAPER]