

Awards in Food Preparation and Culinary Arts

Sample questions

About the question papers

To gain the International Vocational Qualifications in Food Preparation and Culinary Arts it is necessary to pass a combination of one written test and practical assessments at each level.

The written tests at the certificate level and diploma levels are both two and a half hour multiple choice tests where candidates are asked to identify the correct answer from a range of options. There are 100 questions and candidates must answer all the questions. There is a separate two hour multiple choice test for the Diploma in Patisserie. This has 80 questions and candidates must answer all questions.

The written test at the advanced diploma level is what we call a short structured answer test. Here the candidate is asked to write short answers to each of the parts within a question. The marking scheme on each paper gives guidance about how much time and attention should be given to each question.

How are papers prepared and marked?

All our papers are prepared according to strict quality control procedures to make sure that all candidates are treated fairly and equally. Before a paper is used it is carefully edited to make sure that it meets our standards. For example, every paper is written to a particular format and the format stays the same so candidates are not disadvantaged by an unfamiliar look to the paper. Each paper must only contain questions that are based on the syllabus. The questions must be written in clear English so that each paper is a test of the candidates' knowledge about the subject area and not their ability to understand complex English.

After each examination is completed, written papers are marked in the UK by examiners who are professionally competent in the subject area and trained by us in the role and responsibilities of the examiner. Each examiner uses an agreed marking scheme. When all the papers have been marked, each examiner's marking is reviewed to ensure all candidates' have been treated fairly. Multiple choice answer sheets are marked by computer and we use the analysis from the computer marking to review the papers and confirm, again, that all candidates have been treated fairly. Only when we are satisfied that the results are a fair and accurate measure of each candidate's performance, do we send them to our centres to be released.

Although we have our own quality control procedures, we also submit these procedures to independent organisations as an additional way of ensuring the highest possible quality.

The questions shown are only examples of the types of question that may feature in the examination and candidates should not expect to be asked the same questions in the actual paper. The questions show which part or parts of the syllabus they have been based on.

Sample questions

Paper number
7065-11-003

Examination
**Certificate in Food Preparation
and Cooking**

Date as advised

Series
2001 onwards

Paper
Food Preparation and Cooking Principles 1

2½ hours

You should have the following for this examination
**this question paper
an answer sheet
a pen with black or blue ink**

MC

This question paper is the property of The City and Guilds of London Institute and is to be returned after the examination.

Read the following notes BEFORE you answer any questions.

You **MUST** use a pen with black or blue ink to complete ALL parts of the answer sheet.

Check that you have the correct answer sheet for the examination.

Check that your name and candidate details have been printed correctly at the top of your answer sheet.

Inform the invigilator if your name or examination details are not correct.

Each question shows **FOUR** possible answers (lettered a, b, c and d); only **ONE** is correct.

Decide which **ONE** is correct and mark your answer on the **ANSWER SHEET** with your **PEN**.

1	<input type="radio"/> a	<input type="radio"/> b	<input checked="" type="radio"/> c	<input type="radio"/> d
----------	-------------------------	-------------------------	------------------------------------	-------------------------

For example if you decide c is correct, mark your answer like this



If you want to change your answer, cancel your first choice by filling in the lower half of the box like this

Then mark the answer which you have now decided is correct.

Any calculations or rough work can be done in this question book.

Attempt all questions; if you find a question difficult, leave and return to it later.

**This paper contains 100 questions.
Answer them using the 'boxes' numbered 1 to 100 on the answer sheet.**

The above instructions appear on the actual examination paper.

See next page

7065-11-003 Food Preparation and Cooking Principles 1 (Certificate)

- 1 What is the first aid treatment for a surface cut?
 - a Sprinkle the cut with salt to disinfect it.
 - b Clean the cut and leave it open to the air.
 - c Clean the cut and apply a waterproof plaster to it.
 - d Cover the cut with any material and send for the doctor.

- 2 Which ONE of the following is the correct range of temperature for a general purpose refrigerator?
 - a Between -2°C and 2°C .
 - b Between 3°C and 8°C .
 - c Between 9°C and 12°C .
 - d Between 12°C and 14°C .

- 3 Which ONE of the following pairs would be most vulnerable to food poisoning?
 - a Manual workers, vegetarians.
 - b Office workers, healthy eaters.
 - c Overweight, diabetics.
 - d Elderly, young children.

- 4 Which ONE of the following would it NOT be necessary to include on a cleaning schedule?
 - a Frequency of cleaning.
 - b Cleaning method details.
 - c Cleaning materials supplier's name.
 - d Details of any protective clothing.

- 5 Fly screens should be fitted to stores windows because they
 - a let in more natural light
 - b allow the air to circulate
 - c prevent airborne insects entering
 - d reduce the need to clean windows.

- 6 Which ONE of the following groups shows three items in ALL of which vitamin A is found?
 - a Liver, carrots, dairy produce.
 - b Kidney, cheese, cauliflower.
 - c Potatoes, beans, onions.
 - d Oranges, lemon, limes.

- 7 Why is it advisable to soak dried pulses before boiling?
 - a To swell the fibres to shorten cooking time.
 - b To give greater volume.
 - c To prevent sticking on the bottom of the pan.
 - d To preserve the nutrients.

- 8 Which ONE of the following shows the correct process for poaching a 3kg (6.6 lb) salmon?
- a Poach for 1 hour and allow to cool.
 - b Poach for 45 minutes and remove from liquor.
 - c Poach for 90 minutes and remove from liquor.
 - d Poach for 25 minutes and allow to cool in cooking liquor.
- 9 Which ONE of the following dishes is traditionally associated with lamb?
- a Fricassee.
 - b Moussaka.
 - c Blanquette.
 - d Ragout.
- 10 The most suitable type of tray for use in bulk steaming potatoes is
- a high sided with fitted lid
 - b high sided with perforations
 - c shallow
 - d shallow with perforations.
- 11 The procedure for braising a large piece of red meat involves
- a larding, marinating, sealing, cooking with butter, glazing
 - b larding, marinating, sealing, cooking with liquid, glazing
 - c larding, sealing, cooking with butter, browning
 - d larding, sealing, cooking with liquid, garnishing.
- 12 The MAIN reason why most deep fried dishes are first coated in batter or egg and breadcrumbs is to
- a protect the food during cooking
 - b make the portions of food bigger
 - c prevent the food sticking
 - d hold the food in better condition for service.
- 13 Which piece of equipment is MOST suitable for stir frying?
- a Bratt pan.
 - b Wok.
 - c Sauté pan.
 - d Deep sauce pan.
- 14 Which ONE of the following choux pastry items are NOT baked in the oven?
- a Beignet.
 - b Profiteroles.
 - c Eclairs.
 - d Cream buns.

- 15 After roasting, why should meat and poultry be allowed to rest before carving?
- a To allow the flavour to develop.
 - b To prevent the meat from becoming dry.
 - c To allow the juices to develop.
 - d To allow the connective tissue to relax.
- 16 Which ONE of the following cuts of fish is suitable for grilling?
- a Fillet.
 - b Paupiettes.
 - c Goujon.
 - d Darne.
- 17 Microwave cooking can be defined as
- a dry method using radiated microwaves
 - b dry method using convected microwaves
 - c wet method using radiated microwaves
 - d wet method using convected microwaves.
- 18 For a grapefruit cocktail the grapefruit is cut into
- a segments
 - b halves
 - c quarters
 - d dice.
- 19 A vol-au-vent is a
- a puff pastry case
 - b lined pie mould
 - c proven yeast bun
 - d short pastry shell.
- 20 For a full pastry, the fat-to-flour ratio is
- a 2 to 1
 - b 1 to 1
 - c 1 to 12
 - d 1 to 2.

7065-11-003 Food Preparation and Cooking Principles 1 (Certificate)

Answer key

1	C
2	B
3	D
4	C
5	C
6	A
7	A
8	D
9	B
10	B
11	B
12	A
13	B
14	A
15	D
16	D
17	A
18	A
19	A
20	B