

Sample questions

Paper number 7065-12-018	Examination Diploma in Patisserie and Cooking (Culinary Arts)	Date as advised
Series 2001 onwards	Paper Patisserie Principles	2 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
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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 80 questions.
Answer them using the 'boxes' numbered 1 to 80 on the answer sheet.**

The above instructions appear on the actual examination paper.

See next page

7065-12-018 Patisserie Principles (Diploma)

- 1 The purpose of clean protective clothing worn in the kitchen is to
 - a keep the employee cool
 - b protect the employee from bacterial contamination
 - c protect the food from bacterial contamination
 - d keep the employee clean.

- 2 Rounded surfaces between kitchen floors and walls are recommended to
 - a prevent damage to walls when cleaning
 - b prevent cockroach infestation
 - c accommodate kitchen cleaning
 - d eliminate rodents.

- 3 The aim of using standard recipes and methods when producing pastry products is to
 - a ensure that suppliers can deliver ingredients on time
 - b enable the employer to organise work schedules and breaks
 - c ensure quality control of equipment
 - d ensure quality control of products.

- 4 Which ONE of the following tea pastries is produced from choux paste?
 - a Fruit tartlets.
 - b Eclairs.
 - c Cream horns.
 - d Butter cream slices.

- 5 What ONE of the following best describes the 'creaming method' used for making cakes?
 - a Aerate fat and sugar, beat in egg, fold in flour.
 - b Aerate sugar and egg, fold in flour.
 - c Aerate fat and flour, aerate egg and sugar, combine fold in flour.
 - d Aerate fat and flour, blend in egg, blend in sugar and milk.

- 6 Which ONE of the following bases is used to make a *vacherin* ?
 - a Puff pastry base.
 - b Meringue shell base.
 - c *Sablé* base.
 - d Sponge base.

- 7 When making *bavarois* the gelatine is added
- a after the base *sauce anglaise* is cold
 - b when the milk is cold
 - c while the *sauce anglaise* is warm
 - d after the addition of whipped cream.
- 8 *Crème caramel* is cooked at a low temperature to achieve
- a gelatinisation of the egg
 - b bubbling of the egg
 - c browning of the egg
 - d setting of the egg.
- 9 Using 500 grams of baking flour to produce scones would require the addition of
- a 30 grams of baking powder
 - b 50 grams of baking powder
 - c 70 grams of baking powder
 - d 100 grams of baking powder.
- 10 Which fruit is used for making *tarte tatin*?
- a Lemons.
 - b Apples.
 - c Oranges.
 - d Kiwis.
- 11 The density of a sorbet mix is measured with a
- a thermometer
 - b saccharometer
 - c scale
 - d ruler.
- 12 Which ONE of the following pairs shows commodities which are BOTH used to enrich baba/brioche doughs?
- a Fresh milk and caster sugar.
 - b Butter and fresh whole egg.
 - c Fresh egg white and salt.
 - d Soya flour and lemon juice.
- 13 The main ingredient in *frangipane* is
- a fondant
 - b ground almonds
 - c golden syrup
 - d sultanas.

- 14 What is the main flavouring in a *sauce anglaise*?
- a Orange water flavour.
 - b Lemon zest.
 - c Vanilla flavour.
 - d Hazelnut paste.
- 15 Sugar used for dipping choux caramel is cooked/heated to
- a 60⁰C - 65⁰C
 - b 100⁰C - 105⁰C
 - c 160⁰C - 175⁰C
 - d 350⁰C - 355⁰C

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Answer key

1	C
2	C
3	D
4	B
5	A
6	B
7	C
8	D
9	A
10	B
11	B
12	B
13	B
14	C
15	C