

Sample questions

Paper number 7065-12-016	Examination Diploma in Food Preparation and Cooking (Culinary Arts)	Date as advised
Series 2001 onwards	Paper Food Preparation and Cooking (Culinary Arts) Principles 2	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
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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 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

7065-12-016 Food Preparation and Cooking (Culinary Arts) Principles

- 1 When cleaning an electric powered machine the plug should be removed from the socket so that
 - a it does not get water on it
 - b the machine is easier to move
 - c it is easier to clean the plug
 - d the machine cannot be accidentally switched on.

- 2 Which ONE of the following should be used on a pan of oil which catches fire?
 - a Soda acid.
 - b Water carbon dioxide.
 - c Dry powder.
 - d Mineral blanket.

- 3 Fire doors, apart from those automatically controlled, must be kept
 - a locked
 - b open
 - c closed
 - d wedged open.

- 4 Cross-contamination is caused by
 - a inadequately cooked food
 - b raw and cooked foods prepared on the same surface
 - c food stored and the wrong temperature
 - d overcooked food.

- 5 What is a centralised production unit kitchen used for?
 - a A kitchen in the centre of the building.
 - b A kitchen on more than one site.
 - c A kitchen used for regenerating food.
 - d A kitchen for producing cook-freeze or cook-chill food for more than one site.

- 6 The head chef in a large hotel wishes to purchase a piece of kitchen equipment from a supplier's catalogue. Which ONE of the following is the FIRST stage in the purchasing process?
 - a Complete an order.
 - b Obtain competitive quotations.
 - c Request cash advance from accountant.
 - d Pay the invoice.

- 7 The usual document enclosed with a consignment of goods is a
 - a delivery note
 - b letter of credit
 - c pro-forma invoice
 - d statement.

- 8 Which ONE of the following is the most important for a chef to consider in balancing the colour of a set function menu?
- a Use of convenience foods.
 - b Choice of dishes and recipes.
 - c Cooking methods.
 - d Number of courses.
- 9 Which ONE of the following is the usual method of pricing dishes on an *à la carte* menu?
- a Forecast turnover divided by food cost.
 - b Comparison with competitors.
 - c Recipe cost plus gross profit margin.
 - d Food cost multiplied by two.
- 10 Which ONE of the following pairs of considerations is most important in kitchen design?
- a Staff qualifications, capital available.
 - b Staff morale, meal numbers.
 - c Work flow, hygiene.
 - d Staff numbers, staff competence.
- 11 The best method of defrosting raw meat is to
- a leave at ambient temperature overnight
 - b leave in a general purpose refrigerator on the top shelf
 - c leave at ambient temperature on a sink to drain
 - d leave in the fresh meat chiller overnight.
- 12 Which ONE of the following is a possible food safety hazard when storing meat?
- a Shrinkage.
 - b Colour changes.
 - c Toughening fibres.
 - d Chemical contamination.
- 13 Which ONE of the following would be the best action to take on receipt of fresh mussels with open shells?
- a Cook immediately.
 - b Freeze immediately.
 - c Wash and chill store.
 - d Return to supplier.
- 14 Which ONE of the following would be the best piece of equipment to use when removing fillets of fish from the pan when shallow frying?
- a Palette knife.
 - b Spatula.
 - c Filleting knife.
 - d Fork.

- 15 Which ONE of the following would be the best hot holding temperature of stocks, soups and sauces to minimize bacterial growth and maintain quality?
- a 45⁰C
 - b 50⁰C
 - c 63⁰C
 - d 100⁰C
- 16 Which ONE of the following is an egg based sauce?
- a Velouté sauce.
 - b Cream sauce.
 - c Demi-glace.
 - d Mayonnaise sauce.
- 17 Which ONE of the following is the main reason for blanching and refreshing vegetables?
- a Better flavour.
 - b Speed of service.
 - c Preserving method
 - d Retain colour.
- 18 Which ONE of the following is the correct set of equipment to use for skinning tomatoes?
- a Saucepan, bowl and small knife.
 - b Deep fryer and small knife.
 - c Grill and potato peeler.
 - d Potato peeler and small bowl.
- 19 Which ONE of the following would it be necessary to weigh when preparing the ingredients for a fruit flan?
- a Egg wash for flan sides.
 - b Fruit filling.
 - c Beans and blind baking.
 - d Fat and flour for the pastry.
- 20 Which ONE of the following is the main reason for adding a little oil to boiling spaghetti?
- a To balance the nutrition.
 - b To prevent boiling over.
 - c To raise the temperature.
 - d To help prevent sticking.

**7065-12-16 Food Preparation and Cooking (Culinary Arts) Principles 2
(Diploma)**

Answer key

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