

## *Sample questions*

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Paper number <b>7065-13-024</b>	Examination <b>Advanced Diploma in Culinary Arts</b>	<b>Date as advised</b>
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Series <b>2001 onwards</b>	Paper <b>Culinary Arts Principles</b>	<b>3 hours</b>
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You should have the following for this examination

**One answer book**

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**The above instructions appear on the actual examination paper.  
This paper provides some specimen questions to give an example of the actual paper.  
The actual paper contains 10 questions.**

See next page

## **7065-13-024 Culinary Arts Principles (Advanced Diploma)**

### **Question 1**

All staff involved in the production and service of food and beverages must ensure that standards of hygiene are adequate.

- a Outline THREE possible sources of food contamination and give an example of EACH. (6 marks)
- b Describe FOUR points to consider with regard to achieving efficient storage of foods in a refrigerator. (8 marks)
- c Outline THREE methods of cooling foods rapidly and give ONE example related to EACH. (6 marks)

### **Question 2**

Any relevant cultural considerations need to be planned into the food and beverage operation.

- a Select THREE of the following, and outline TWO main dietary restrictions for EACH one chosen.
  - Buddhist
  - Hindu
  - Islamic
  - Jewish
  - Sikh(6 marks)
- b List FOUR diet-related eating practices that are considered to promote healthy eating and give an example to illustrate each of the practices. (8 marks)
- c List THREE influences that may affect or change a person's eating habits and give an example to illustrate EACH of the influences. (6 marks)

### **Question 3**

Costing and control procedures are built into successful food and beverage operations.

- a Outline THREE factors that may cause variations in the purchase price of commodities and give an example to illustrate EACH factor. (6 marks)
- b Outline FOUR factors that influence the selling price of a banquet menu. (8 marks)
- c Turnover has been consistent, but there has been a significant decrease in kitchen gross profit percentage. Outline THREE areas that should be investigated to identify the cause of this. (6 marks)