

## SAMPLE QUESTIONS FOR 7065 018

### Unit 1

Which one of the following actions should be taken in the event of a staff member being injured by an accident in the kitchen?

- a **Call a qualified first aider.**
- b Start trying to treat the injured person without a qualified first aider.
- c Move the injured person to where there is a qualified first aider.
- d Try to determine the injury before calling a qualified first aider.

### Unit 2

A detergent is used for **three** of the following. Which one should it **not** be used for?

- a **Sterilising equipment.**
- b Removing grease from surfaces.
- c Cleaning equipment.
- d Washing down small kitchen equipment.

### Unit 3

Which speed setting should be selected on a food mixer, to begin mixing?

- a Neutral.
- b **1st speed.**
- c 2nd speed.
- d 3rd speed.

### Unit 4

Which one of the following is the **first** consideration to take account of when deciding whether to bulk buy commodities?

- a **The size of the storage facilities available.**
- b The transport facilities that are available.
- c The lighting facilities that are available.
- d The ventilation facilities that are available.

### Unit 5

The expansion of puff pastry is caused by the

- a melting of fat
- b production of carbon dioxide gas
- c **conversion of water in the paste to steam**
- d expansion of air trapped in the preparation stage.

## Unit 6

What method of aeration is used in Génoise making sponge?

- a Lamination.
- b Mechanical.**
- c Chemical.
- d Biological.

## Unit 7

70 grams dried albumen used in the production of meringue is reconstituted using

- a 50 cc cold water
- b 250 cc cold water
- c 500 cc cold water**
- d 1000 cc cold water.

## Unit 8

Just before using gelatine leaves they should be

- a chopped
- b soaked in cold water**
- c baked for a few minutes
- d liquidised in a blender.

## Unit 9

What is a bain-marie?

- a A special palette knife.
- b A container with water to cook or keep warm certain dishes.**
- c A conical shaped strainer for passing sauces.
- d A tray lined with paper.

## Unit 10

Baking powder consists of

- a 2 parts acid 1 part alkali**
- b 2 parts acid 3 parts alkali
- c 1 part acid 2 parts alkali
- d 1 part acid 3 parts alkali.

### Unit 11

During preparation of apple fritters, apples should be

- a peeled, cored and diced
- b peeled, cored and sliced**
- c cored and quartered
- d cored and halved.

### Unit 12

Which one of the following is used to cover a vacherin?

- a Marzipan.
- b Apricot sauce.
- c Meringue**
- d Butter Cream.

### Unit 13

Which one of the following ingredients will help emulsify dough?

- a Caster sugar.
- b Shortening.
- c Milk powder.
- d Soya flour.**

### Unit 14

Which of the following is **not** suitable for thickening a clear fruit glaze

- a egg yolks**
- b cornflour
- c arrowroot
- d custard powder.

### Unit 15

What is the refrigerated shelf life of prepared sauces?

- a 12 hours.
- b 24 hours.**
- c 36 hours.
- d 48 hours.

## Unit 16

Chocolate to be used for piping designs may be thickened with

- a butter
- b cocoa butter
- c royal icing
- d **stock syrup.**