



# ICM

JUNE 2016

CULINARY THEORY

**Instructions to candidates:**

- a) Time allowed: Three hours (plus an extra ten minutes' reading time at the start – do not write anything during this time)
  - b) Answer any FIVE questions
  - c) All questions carry equal marks. Marks for each question are shown in [ ]
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1. Customers are continually looking for the availability of menu choices that will allow them to eat healthily.
    - a) Explain what action food preparation staff can take to ensure that EACH of the following dishes meets with the requirements of a 'healthy eating' menu:
      - i Spaghetti bolognaise
      - ii Fried fish
      - iii Meat pie
      - iv Beefburgers
      - v Cheese flan

[10]
    - b) Outline the main types of chemical compound that influence taste, and indicate on which parts of the tongue EACH compound may be experienced. 

[10]
  2. Before using a commodity, comparison should be made between various brands of the commodity as well as the various types of that particular food. Examine THREE different types for EACH of the following commodities, and identify ONE culinary use for EACH type:
    - a) Nuts
    - b) Oil
    - c) Raising agents
    - d) Rice
    - e) Sugar

[20]
  3. Food preservation reduces the speed at which food spoilage occurs.
    - a) Identify FOUR different causes of food spoilage, and describe how EACH cause may be prevented from happening. 

[10]
    - b) Examine FOUR methods of preserving meat, and, for EACH method, give ONE example of a type of meat suitable for preserving by that particular method. 

[10]
  4. One advantage in adopting classic descriptions when writing a menu is that the length of the menu is reduced. For EACH of the following menu terms, explain how the dish is prepared, and give ONE example of a food suitable for EACH method of preparation:
    - a) À la broche
    - b) À la française
    - c) Au gratin
    - d) En aspic
    - e) En branche
    - f) Émincé
    - g) Moutarder
    - h) Panache
    - i) Pane
    - j) En papillote

[20]
  5. Staff employed in the stores must be trustworthy and fully trained.
    - a) Outline personal qualities that are essential for a storekeeper to possess. 

[5]
    - b) Describe the duties of a storekeeper. 

[5]
    - c) Specify the records that may be used to control food in a food stores. 

[10]

*continued overleaf*

6. In larger establishments, it may be necessary to have refrigerated cabinets at different temperatures. Examine steps that will need to be taken to ensure that food stored in a refrigerator will not constitute a risk to health. [20]
7. The installation of a centralised production system would be particularly beneficial in a large scale function catering outlet.
- a) Discuss advantages to the caterer in adopting a centralised production system. [10]
  - b) Outline factors that will influence the profitability of a centralised production system. [5]
  - c) Describe actions that food handlers in a centralised production system can take to prevent food from being stored for too long a period. [5]
8. Food handlers must observe the highest possible standards of hygiene to ensure that food does not become contaminated by pathogenic organisms. Explain how you would prevent the following foods from becoming contaminated in the kitchen:
- a) Cooked rice
  - b) Eggs
  - c) Pork sausages
  - d) Raw chicken [20]