

18/06/10/10 (BVL-1) Theory

Cook

Interprovincial
Qualification

COUNSELLING INFORMATION

150 TOTAL QUESTIONS

NUMBER OF QUESTION

SECTION 1 OCCUPATIONAL SKILLS	18
Task 1 Maintains tools and equipment.	3
Task 2 Organizes work.	2
Task 3 Manages information.	2
Task 4 Manages products and supplies.	3
Task 5 Performs routine trade activities.	3
Task 6 Practices food safety procedures.	5
SECTION2 STOCKS, SOUPS AND SAUCES	21
Task 7 Prepares stocks.	6
Task 8 Prepares thickening and binding agents.	3
Task 9 Prepares soups.	5
Task 10 Prepares sauces.	5
Taks 11 Prepares marinades and brines.	2
SECTION 3 PRODUCE	14
Task 12 Prepares vegetables.	6
Task 13 Prepares fruit.	5
Task 14 Prepares herbs and spices.	3

SECTION 4 PASTAS, PULSES, GRAINS AND NUTS	13
Task 15 Prepares pastas.	7
Task 16 Prepares pulses, grains and nuts.	6
SECTION 5 MEAT, POULTRY AND GAME	25
Task 17 Prepares meat and game meat.	12
Task 18 Prepares poultry and game birds.	10
Task 19 Prepares variety meats.	3
SECTION 6 FISH AND SEAFOOD	19
Task 20 Prepares fish.	11
Task 21 Prepares shellfish.	8
SECTION 7 GARDE-MANGER	15
Task 22 Prepares salads.	4
Task 23 Prepares hors d'oeuvres.	3
Task 24 Prepares sandwiches.	3
Task 25 Prepares pâtés and terrines.	2
Task 26 Prepares condiments and accompaniments.	2
Task 27 Prepares aspics, jellies and glazes.	1
SECTION 8 DAIRY AND EGG PRODUCTS AND ALTERNATIVES	10
Task 28 Prepares cheese and dairy-related dishes.	6
Task 29 Prepares eggs and egg-related dishes.	4

SECTION 9 BAKED GOODS AND DESSERTS	15
Task 30 Prepares dough.	3
Task 31 Prepares batters.	2
Task 32 Prepares creams, mousses, frozen desserts, fillings, icings, toppings and sugar works.	3
Task 33 Prepares dessert sauces.	2
Task 34 Assembles cakes.	2
Task 35 Prepares pastries and pies.	2
Task 36 Prepares chocolate.	1

TIME ALLOWED 4 HOURS
PASS MARK 70%

- This is a multiple choice type examination.
- This information is to be used for candidate counselling purposes only.