

Candidate No:

Surname | Forenames

Candidate's Name

Print in BLOCK CAPITAL LETTERS

For use by Examiner	
Total Marks	<input type="text"/>
Percentage Mark	<input type="text"/>

Name of Centre attended



LEVEL 2 CERTIFICATE FOR PASTRY CHEFS AND PATISSIERS

BASIC PATISSERIE KNOWLEDGE

Monday 23 June 2008
Duration of Examination: 2 hours

Read these instructions carefully.

Before commencing work, write your name and centre attended in the spaces provided above.

*This paper contains **40** questions, **all** of which should be attempted.*

*Answer each question by writing the letter of the correct answer (**A, B, C or D**) in the box provided opposite each question. There is only **one** correct answer and no marks will be awarded if more than one letter is written in the box. Each question carries **one** mark.*

1. In which **one** of the following is **gelatine** used?
- (A) Blancmange
 - (B) Crème caramel
 - (C) Bavaois
 - (D) Fruit fool
2. The **rubbing in** method is used when making
- (A) Swiss roll
 - (B) scones
 - (C) choux buns
 - (D) Genoese sponge
3. Which **one** of the following is used to thicken **Sauce Anglaise**?
- (A) Custard powder
 - (B) Yolk of egg
 - (C) Cornflour
 - (D) Gelatine
4. Yeast is used as a raising agent for
- (A) cherry scones
 - (B) Victoria sandwich
 - (C) shortbread
 - (D) Chelsea buns
5. The bacteria most likely to be found in raw egg is
- (A) *Staphylococcus aureus*
 - (B) *Salmonella*
 - (C) *Clostridium perfringens*
 - (D) *Listeria*