Command Words Practice.

There are 5 types of questions used in this exam. It is essential that to understand exactly how you are expected to answer to each one to make sure you get the marks for the question.

The 5 types are
1. **Name, give, identify, state**
2. **Describe**
3. **Explain**
4. **Calculate**
5. **Evaluate**

1. **state/name/give/identify.** In questions which ask you to **state/name/give/identify** you should list the relevant items or facts.
   Example
   Qu. 1 Identify one suitable method for cooking pears.   1 mark
   Answer - poaching ✓   1 mark
   Qu.2 Name items of equipment used to prepare vegetables before cooking. 3 marks
   Answer Vegetable peeler Cook's knife Green Chopping board✓   3 marks

2. **Describe questions**
   In questions which ask you to describe you should define or give an account of the points relating to the question.
   Example
   Qu 1Describe where fresh cream should be stored to ensure food safety.   1 Mark
   Answer Store in a clean, covered container in the refrigerator. ✓   1 Mark

3. **Explain questions**
   In questions which ask you to explain you must make the relationship between the points clear showing connections between these and the question asked. You will normally need to give a reason so they are often referred to as *BATS* question – if you include one of the words *Because As Therefor or So* you will normally have given a reason.
   Example
   Qu 1 Explain where fresh cream should be stored to ensure food safety.   2 marks
   Answer – the cream should be stored in a clean, covered container in the refrigerator because the cold temperatures will help to prevent harmful bacteria multiplying. ✓   2 marks

4. **Calculate Questions**
   These questions ask you to use the information provided to calculate the cost of the ingredients identified.
   Example
   Qu 1 Calculate the total cost to make 4 portions of this dish.
   The answer will include your calculations for the cost of each ingredient and the total cost for the 4 portions.

5. Evaluation Questions"

When answering **evaluation** questions, it may help you to remember the **FOCL** .

Fact – say something you know to be true, state the fact.

Opinion – say whether you think this fact is a good or bad thing.

Consequence or reason- explain why you think this/give a consequence, outcome or impact of that fact.

Link your answer to the question

1) Evaluate the effect on the colour, flavour or texture if the following ingredients are used in a recipe for macaroni cheese.
   a) Red mature cheddar cheese
   b) Wholemeal flour
   c) Dried mustard
   d) Freshly ground black pepper

Use a different highlighter to highlight each part - **F O C L -** of the sample answers.

   a) *Red mature cheddar cheese has a strong taste which is good as this would add more flavour to the macaroni cheese.*
   a) *Red mature cheddar cheese has a darker colour which would be good as it would improve the appearance of the macaroni cheese.*
   b) *Wholemeal flour contains bran which would not be good as it would spoil the texture of the sauce.*
   b) *Wholemeal flour contains bran which would not be good as it would be seen in the sauce and it would spoil the appearance.*
   c) *Dry mustard has a very strong flavour which could be good as the macaroni cheese may taste bland without it.*
   d) *The black pepper will be seen as black specks in the sauce this is not good as it might look dirty or contaminated.*
   d) *The black pepper has a strong spicy taste which is good as it will complement the flavour of the   cheese in the sauce.*

2) Evaluate the use of an electric hand whisk for a chef making a meringue.
   a) *The electric hand whisk will add air quickly this is good because it will save time for the chef making the meringues.*
   b) *The hand whisk is electric this is good because it will be easier for a busy chef and leave energy for other things.*
   c) *The electric whisk will add lots of air which is good, so the chef gets light airy meringues.*