

Student Name: _____**Class:** _____**Student ID:** _____**Date:** {{DATE}}

Assessment Details

Duration: 30 minutes	Total Marks: 50
Topics Covered:	• Key ingredients and dishes in British cuisine • Regional variations in British food • Cooking methods and techniques

Instructions to Students:

1. Read all questions carefully before attempting.
2. Show all working out - marks are awarded for method.
3. Use the space provided for each question.
4. If you need more space, use the additional pages at the end.
5. Time management is crucial - allocate approximately 1 minute per mark.

Section A: Multiple Choice [20 marks]

Question 1

[2 marks]

What is the primary ingredient in a traditional Full English Breakfast?

A) Bacon

B) Sausages

C) Eggs

D) Black Pudding

Question 2

[2 marks]

Which of the following cooking methods is commonly used in British cuisine?

A) Grilling

B) Roasting

C) Steaming

D) All of the above

Question 3

[2 marks]

Which region in the UK is known for its seafood dishes?

A) North East

B) South West

C) Scotland

D) Wales

Question 4

[5 marks]

Describe the key ingredients and cooking method used in a traditional Beef Wellington.

Question 5

[5 marks]

What are the main differences between a traditional Scottish and English breakfast?

Question 6

[20 marks]

Create a simple recipe for a traditional British dish, such as Fish and Chips or Shepherd's Pie. Include a list of ingredients, cooking method, and nutritional information.

Dish Name: _____

Ingredients:

- _____
- _____
- _____

Cooking Method:

1. _____
2. _____
3. _____

Nutritional Information:

Calories: _____

Fat: _____

Saturated Fat: _____

Salt: _____

