

HIGHER SCHOOL CERTIFICATE EXAMINATION

1995 INDUSTRY STUDIES

2 UNIT HOSPITALITY STRAND SECTION II

(30 *Marks*)

Total time allowed for Sections I and II—One hour and a half (Plus 5 minutes' reading time)

DIRECTIONS TO CANDIDATES

- Write your Student Number and Centre Number at the top right-hand corner of this page.
- Attempt ALL questions.
- Answer the questions in the spaces provided in this paper.

QUESTION 1	Marks
QUESTIONI	Mar

(a) List the changes that could be made to the ingredients of the following recipe to increase the fibre content and nutritional value.

SCONE Makes 10
200 g self-raising flour 5 g baking powder 50 g butter 50 g castor sugar 95 mL milk
 Rub butter into sifted flour, sugar, and baking-powder. Cut milk through mixture. Knead lightly, pat out to 1.5 cm thick, cut. Bake in 200°C oven, 10–15 minutes.

QUESTION 1.	(Continued)
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QUI	ESTION	VI. (Continued)	Marks
(b)	Explain these of	in how salt, sugar, and fat are used by the body. Describe how each of can be included in a healthy diet.	9
	(i)	Salt	
	(ii)	Sugar	
	(iii)	Fat	

QUESTION 2 Marks

3

(a) Complete the table below. Fill in the three empty boxes with the most correct name, dimensions, and uses.

Name	Dimensions	Description of precision cuts	Uses
Julienne	$3 \times 3 \times 40 \text{ mm}$	thin strips of vegetables	garnish, soups, salads
	$3 \times 3 \times 3$ mm	small dice from julienne	garnish, soups, mousses, stuffing
Paysanne	15 × 3–5 mm thick	irregular shape of same size of vegetables	vegetable soups
Macedoine	8 mm dice	medium-sized dice	
	$4 \times 4 \times 20 \text{ mm}$	batons	vegetable servings

(b)	Devise a daily menu for a fifteen-year-old female athlete who trains every day after school.	9
	Justify your menu with reference to the specific nutritional needs of the female athlete.	

QUESTION 3		Marks
List the characteri	stics that should be used when selecting the best quality fresh foods.	3
(a) Seafood		
(b) Chicken		
(c) Fruit		
QUESTION 4		4
Refer to the diagra	m of the digestive system. Body parts are numbered from 1 to 8.	

In the table provided, name each body part.

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