WJEC CBAC GCSE

4732/01

HOSPITALITY AND CATERING

UNIT 2: Catering, Food and the Customer

A.M. WEDNESDAY, 4 June 2014

1 hour 15 minutes plus your additional time allowance

Surname _____

Other Names _____

Centre Number _____

Candidate Number 0 _____

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VP*(S14-4732-01) MLP 24pt

For Examiner's use only		
Question	Maximum Mark	Mark Awarded
1.	3	
2.	3	
3.	3	
4.	3	
5.	13	
6.	13	
7.	8	
8.	17	
9.	17	
Total	80	

INSTRUCTIONS TO CANDIDATES

Use black ink, black ball-point pen or your usual method.

Write your name, centre number and candidate number in the spaces provided on the front cover.

Answer ALL questions.

Write your answers in the spaces provided.

If you run out of space, use the continuation page(s) at the back of the booklet, taking care to number the question(s) correctly.

INFORMATION FOR CANDIDATES

The number of marks is given in brackets at the end of each question or part-question.

The total mark is 80.

You are reminded that assessment will take into account the quality of written communication used in your answers that involve extended writing.

Answer ALL questions.

1. TICK (✓) the box next to EACH statement to show if it is TRUE or FALSE. [3]

	TRUE	FALSE
(i) A freezer should be kept at –10°C.		
(ii) Frozen chicken legs should be left on a work top to "defrost".		
(iii) A chef must not work in a kitchen if he has an upset stomach.		

2. **Match the correct culinary terms to the meanings below by placing the correct letter in the box opposite. [3]**

A	BRULEE
B	BOUQUET GARNI
C	CROUTONS
D	ROUX

2. For example, if you think the answer for (i) is **A**

write [A] in the box.

(i) A mixture of fat and flour [ ]

(ii) A burned cream [ ]

(iii) A bundle of herbs [ ]

3. **Match the correct method of cake making to the item below by placing the correct letter in the box opposite.** **[3]**

A	RUBBING-IN
B	CREAMING
C	MELTING
D	WHISKING

3. For example, if you think the answer for (i) is **A**

write [A] in the box.

(i) Gingerbread [ ]

(ii) Rock buns [ ]

(iii) Swiss roll [ ]

4. A kitchen brigade is made up of different types of chef.

(a) Give the title of the chef who is in overall charge of the kitchen. [1]

_____

_____

(b) State TWO responsibilities of this role. [2]

(i) _____

_____

_____

_____

_____

_____

4(b) (ii) _____

_____

_____

_____

_____

_____

5(a) Complete the chart below. [4]

(i)	Name of equipment. _____ _____ Example of use. _____ _____ _____ _____
(ii)	Name of equipment. _____ _____ Example of use. _____ _____ _____ _____

5(b) Salad bars are very popular.

Explain the benefits of a salad bar to the caterer. [4]

5(c) Many foods served in a salad bar can be classed as 'HIGH RISK'. Describe how food served from a salad bar can be kept safe and hygienic. [5]

6. The Coffee Bean Café offers a wide selection of cupcakes to their customers.

(a) Complete the chart below. [2]

INGREDIENT	FUNCTION OF INGREDIENT
(i) Caster sugar	This is used to _____ _____ _____ _____ _____
(ii) _____	Holds in lots of air helping the cupcakes to rise, and helps the mixture set.

6(b) Discuss how the café can ensure a high quality product when making and decorating a range of cupcakes.

[6]

6(c) The café requires new wait staff. Discuss the skills and qualities needed by the wait staff. [5]

7. ICT is important in the catering industry.

(a) Give TWO examples of how ICT could be used to promote a new establishment. [2]

(i) _____

_____

(ii) _____

_____

7(b) Explain how ICT could be used in a catering kitchen. [6]

8. Ellen and Coleen are planning to open a vegetarian restaurant.

(a) Give THREE reasons why people may follow a vegetarian diet. [3]

(i) _____

_____

(ii) _____

_____

(iii) _____

_____

8(b) State the difference between a VEGAN and LACTO-VEGETARIAN. [2]

8(c) Explain why a vegetarian diet may contain TOO MUCH fat. [4]

8(d) A vegetarian diet can often lack PROTEIN, IRON and VITAMIN B12. Suggest ways in which these nutrients could be included in dishes on the restaurant menu. [8]

9. All catering establishments must meet strict safety regulations.

(a) Name ONE food law (legislation) that must be complied with by all kitchen staff. [1]

_____

_____

(b) What is meant by HACCP? [2]

_____

_____

_____

_____

_____

_____

9(c) Identify TWO main responsibilities of an Environmental Health Officer. [2]

(i) _____

_____

_____

_____

(ii) _____

_____

_____

_____

9(d) Discuss why it is important that all catering establishments adhere to food safety regulations. Explain how this could be achieved in a busy hotel kitchen. [12]

END OF PAPER

Question number	Additional page, if required. Write the question numbers in the left-hand margin.

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