

Surname	Centre Number	Candidate Number
Other Names		0



GCSE

4732/01

HOSPITALITY AND CATERING

UNIT 2: Catering, Food and the Customer

P.M. THURSDAY, 9 January 2014

1 hour 15 minutes

For Examiner's use only		
Question	Maximum Mark	Mark Awarded
1.	3	
2.	3	
3.	3	
4.	3	
5.	11	
6.	13	
7.	11	
8.	19	
9.	14	
Total	80	

INSTRUCTIONS TO CANDIDATES

Use black ink or black ball-point pen.

Write your name, centre number and candidate number in the spaces at the top of this page.

Answer **all** questions.

Write your answers in the spaces provided.

If you run out of space, use the continuation page 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.

Examiner
only

1. Tick (✓) the box next to each statement to show if it is **true** or **false**.

[3]

	True	False
(i) Sandals should be worn in a kitchen.		
(ii) A person who is lactose intolerant cannot eat cheese.		
(iii) To cool a pan of curry quickly, leave it on the windowsill.		

2. Name **three** "high risk" foods from the list below.

[3]

Raspberry Gateau	Beef Gravy	Cheese Straws
Bread Rolls	Prawn Cocktail	

(i)

(ii)

(iii)

3. Match the correct culinary terms to the following meanings.

[3]

En croute	Bain Marie	Puree	Flambe	Reduce
------------------	-------------------	--------------	---------------	---------------

(i) In a pastry case.
(ii) To concentrate a liquid by boiling or simmering.
(iii) To burn away the alcohol e.g. Crepe Suzette.

4. Complete the following statements.

[3]

- (i) Carbohydrates are needed for
- (ii) A lack of in the diet can cause anaemia.
- (iii) Government guidelines suggest we should eat less

5. (a) List **three** ways to prevent accidents in a catering kitchen caused by slips, trips or falls. [3]

(i)

(ii)

(iii)

(b) Identify **three** safety points a chef should follow when deep fat frying. [3]

(i)

(ii)

(iii)

(c) Identify **two** safety points a chef should follow when steaming food. [2]

(i)

(ii)



(d) Explain the first aid treatment for a burn on the hand.

[3]

Examiner
only

.....

.....

.....

.....

.....

.....

.....

.....

4732
0100/05

6. **Breadmaking** is very popular in many catering establishments.

(a) Complete the following table.

[2]

Ingredient	Function of ingredient
(i) flour	Forms the structure of the loaf.
(ii) Yeast	Produces

(b) State **two** conditions yeast needs to be able to work.

[2]

- (i)
- (ii)

(c) State how a chef could increase the **fibre (NSP)** content of bread.

[2]

- (i)
.....
- (ii)
.....

(d) Describe **how** a chef can achieve accurate portion control when making bread rolls.

[3]

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....

(e) Explain why portion control is important in the catering industry.

[4]

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

4732
010007

7. You are a trainee chef at a youth centre and have been asked to introduce a range of healthy meals and snacks.

(a) Give **three** reasons why teenagers should make healthy food choices. [3]

(i)

.....

(ii)

.....

(iii)

.....

(b) Suggest how the following snack can be adapted to follow Government healthy eating guidelines. [2]

Snack	Changes suggested
Beef burger and chips	<p>(i)</p> <p>.....</p> <p>.....</p> <p>(ii)</p> <p>.....</p> <p>.....</p>

(c) Take-aways, snacks and hand held foods tend to produce a lot of waste.

Discuss how the youth centre can minimise the amount of **food** and **packaging** waste produced. [6]

(i) Food waste

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(ii) Packaging waste

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(ii) Cooking food

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(iii) Serving food

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(d) Effective communication is vital in the catering industry. Discuss how the waitstaff in the carvery can ensure the customers leave with a good impression of the restaurant. [6]

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

