GCSE

GCSE

4732/01

HOSPITALITY AND CATERING

UNIT 2: Catering, Food and the Customer

P.M. MONDAY, 8 June 2015

1 hour 15 minutes plus your additional time allowance

Surname _____

Other Names _____

Centre Number _____

Candidate Number 0 _____

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Question	Maximum Mark	Mark Awarded
1.	3	
2.	3	
3.	3	
4.	7	
5.	10	
6.	13	
7.	10	
8.	15	
9.	16	
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 pages 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)	Chicken is a ‘high risk’ food.		
(ii)	Vegans do not drink cows’ milk.		
(iii)	Hot food can be chilled in a refrigerator.		

2. **Temperature control is essential to control bacterial growth.**

Match the correct temperature to the statements below. **[3]**

A	**100°C**	**B**	**– 18°C**	**C**	**75°C**
D	**0°C**	**E**	**5°C**		

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

write **A** **in the box.**

(i) **The core temperature of cooked food.** ☐

(ii) **The temperature of a freezer.** ☐

(iii) **The temperature of boiling water.** ☐

3. Match the name of the KNIFE to the correct picture. [3]

A	FILLETING	B	PARING
C	PALETTE	D	COOK'S
E	BREAD		

For example, if you think the answer to (i) is A write A in the box.

(i) ☐

(ii) ☐

(iii) ☐

4. Flapjacks are very popular in many catering outlets.

Study the Flapjack recipe below.

150 g Rolled Oats	50 g Brown Sugar
75 g Golden Syrup	75 g Butter

Method

1. Place the sugar, syrup and butter in a saucepan.
2. Over a low heat warm the ingredients together.
3. Stir in the oats and place the mixture in a baking tin.
4. Bake for 25 minutes gas 4/180°C.

(a) Name the method used when making flapjacks. [1]

_____

_____

4(b) State TWO different ingredients that could be added to improve the fibre/NSP content of the flapjack. [2]

(i) _____

_____

(ii) _____

_____

(c) Caterers are being encouraged to reduce the sugar content of many of the dishes they produce. Explain the risks of a diet high in sugar. [4]

_____

_____

_____

_____

_____

_____

_____

_____

_____

5. Cheese is widely used in the catering industry.

(a) State TWO nutrients found in cheese. [2]

(i) _____

_____

(ii) _____

_____

(b) Name TWO types of milk from which cheese is made. [2]

(i) _____

_____

(ii) _____

_____

5(c) Discuss how cheese can be used in a variety of dishes. [6]

6. **Susie, a trained chef, is opening a new restaurant and wants to plan an interesting 'table d'hote' evening menu.**

(a) **State what is meant by 'table d'hote'. [1]**

(b) **Some dishes are termed 'au gratin'. What does 'au gratin' mean? [2]**

(c) **Name ONE ingredient in cauliflower au gratin that a coeliac should avoid. [1]**

6(d) Susie wants to use seasonal foods in her restaurant. Give THREE advantages of using seasonal foods. [3]

(i) _____

_____

_____

_____

_____

_____

(ii) _____

_____

_____

_____

_____

_____

6(d) (iii) _____

_____

_____

_____

_____

_____

6(e) Discuss the factors Susie needs to consider when selecting dishes for her menu. [6]

7. There are many types of communication used within the catering industry.

(a) State TWO types of communication. [2]

(i) _____

_____

(ii) _____

_____

(b) Choose ONE type of communication and DISCUSS the benefits of it to both the caterer and the customer. [4]

_____

_____

_____

_____

_____

_____

_____

_____

7(c) Record keeping can affect the success of a catering business. Identify and discuss different methods of record keeping that can be used. [4]

8. **Kieran and Megan have started selling hot and cold food and drinks from a take-away van.**

(a) **State THREE food hygiene rules that they must observe. [3]**

(i) _____

_____

(ii) _____

_____

(iii) _____

_____

(b) **Name ONE piece of equipment they could use to check the core temperature of any meat dishes. [1]**

_____

_____

8(c) Take-away foods need specific types of packaging. Discuss the ADVANTAGES and DISADVANTAGES of the range of packaging that could be used for different take-away foods. [6]

8(d) Kieran is concerned about excessive waste. Explain how any waste can be REDUCED, REUSED and RECYCLED. [5]

9. There are strict laws in place to cover ALL aspects of food hygiene and safety.

(a) Name ONE law that all catering establishments MUST observe. [1]

(b) A busy hotel can be a hazardous environment. Discuss how accidents in the kitchen could be prevented. [6]

‘Salmonella outbreak: Nine in hospital with food poisoning linked to sausage rolls served at a buffet.’

9(c) Explain the role of the ENVIRONMENTAL HEALTH OFFICER when routinely visiting a catering kitchen. [9]

END OF PAPER

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

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