Surname	Centre Number	Candidate Number
Other Names		0



GCSE

4732/01



S15-4732-01

HOSPITALITY AND CATERING

UNIT 2: Catering, Food and the Customer

P.M. MONDAY, 8 June 2015

1 hour 15 minutes

For Examiner's use only					
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 or black ball-point pen.

Do not use pencil or gel pen.

Do not use correction fluid.

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 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.



uestions.
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1	Tick (/)	the hov	novt to	ooch	ctatament to	chow if it ic	True or False.
1.	TICK (✓)	the box	HEXL LO	eacn	Statement to	SHOW II IL IS	True of Faise.

[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	aantral ia a	accetici to	a a matral l	+	~~~~
_	Temperanie	COMBOLIS 6	oi ikiinazza	connor	acienai	CHOWIT

Match	the	correct	temr	erature	to	the	statement	s he	low
Match	uic	COLLECT	CHIL	Clatuic	ιO	uic	Statement	3 00	1000

[3]

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

1 1	
1 1	
1 1	
1 1	

(ii) The temperature of a freezer.

(iii) The temperature of boiling water.



A Filleting	of the knife to the B Paring	C Palette	D Cook's	E Bread
or example, if y	ou think the answe	er to (i) is A write	A in the box.	
(i)				
ii)				
,				
ii)	P			



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Turn over.

Flapja	acks are very p	opular in many caterin	g outlets.	
Study	the Flapjack r	ecipe below.		
150 g	Rolled Oats	50 g Brown Sugar	75g Golden Syrup	75 g Butter
Metho	bc			
2. 3.	Over a low lStir in the or	ugar, syrup and butter i heat warm the ingredie ats and place the mixtu minutes gas 4/180°C.	nts together.	
(a)	Name the me	thod used when makin	g flapjacks.	[*
(b)	the flapjack.	ferent ingredients that	could be added to impro	ove the fibre/NSP content (
	(i)			
	(ii)			
	produce. Exp	lain the risks of a diet h		[4
•····				



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(a)	State two nutrients found in cheese.	
(<i>a</i>)		
	(i)	
	(ii)	
(b)	Name two types of milk from which cheese is made.	
	(i)	
	(ii)	
(c)	Discuss how cheese can be used in a variety of dishes.	
•••••		
•••••		
•••••		
••••		
••••••		
•••••		
•••••		



(c) Name one ingredient in cauliflower au gratin that a coeliac should avoid. (d) Susie wants to use seasonal foods in her restaurant. Give three advantages of using the coeliac should avoid.	(a)	State what is meant by 'table d'hote'.]
(d) Susie wants to use seasonal foods in her restaurant. Give three advantages of usin seasonal foods. (i)	(b)	Some dishes are termed 'au gratin'. What does 'au gratin' mean?	[2
seasonal foods. (i) (ii)	(c)	Name one ingredient in cauliflower au gratin that a coeliac should avoid.]
	(d)	seasonal foods.	usir [
(iii)		(ii)	
		(iii)	





Ther	e 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]



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	of a catering ban be used.		
 	 	 	••••
 	 	 	••••



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	an 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.
	(i)
	(ii)
	(iii)
(b)	Name one piece of equipment they could use to check the core temperature of any m dishes.



(c)	Take-away disadvanta foods.	foods need s ages of the rar	pecific types ige of packag	of packaging ing that could	g. Discuss t d be used fo	he advant or different t	ages a take-aw [
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•••••							



(d) Kieran is reused a	s concerned about and recycled .	ut excessive was	te. Explain ho	w any waste	e can be r e	educed, [5]



There	e are strict laws in place to cover all aspects of food hygiene and safety.	E
(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]



(c)	Explain the role of the Environmental Health Officer when routinely visiting a caterine kitchen.
•••••	



Examiner
only



	Examiner only
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Question number	Additional page, if required. Write the question number(s) in the left-hand margin.	Examiner only



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