

Surname	Centre Number	Candidate Number
Other Names		0



GCSE

4732/01



S16-4732-01

HOSPITALITY AND CATERING

UNIT 2: Catering, Food and the Customer

P.M. MONDAY, 13 June 2016

1 hour 15 minutes

For Examiner's use only		
Question	Maximum Mark	Mark Awarded
1.	3	
2.	3	
3.	3	
4.	4	
5.	13	
6.	10	
7.	8	
8.	10	
9.	26	
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 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.



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Answer all questions.

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

[3]

	True	False
(i) Hot food must not be placed in a freezer.		
(ii) Boxes of coffee beans must be stored on a shelf.		
(iii) Raw meat should be stored on the top shelf of the fridge.		

2. Match the correct culinary terms to the meanings below by placing the correct letter in the box.

[3]

A	Marinade	B	Sauté	C	Au Gratin	D	Al Dente
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For example, if you think the answer to (i) is **A** write **A** in the box.

- (i) Cooked to the bite
- (ii) Toss in fat
- (iii) A spiced liquid giving flavour to meat or fish

3. Complete the sentences below.

[3]

- (i) Fresh mackerel should be prepared on a board.
- (ii) Cooked ham should be prepared on a board.
- (iii) Onions should be prepared on a board.



4. (a) Identify the following symbols found on restaurant menus and packaging.

(i)



..... [1]

(ii)



..... [1]

(b) Explain why such symbols are used.

[2]

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6. The catering manager in the local leisure centre wants to offer “**healthy options**” to its customers.

(a) Suggest how the **dietary fibre (NSP)** content of the following options could be improved. [4]

Lunch options	Suggested improvements
Cheese baguette	(i) (ii)
Chocolate brownie	(i) (ii)

(b) Dietary fibre (NSP) is essential in a healthy diet. Explain the functions of dietary fibre (NSP) in the body. [6]

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7. Chicken is a popular choice on restaurant menus. However, it is classed as a high risk food. Complete the HACCP chart for the chef to follow when making sweet and sour chicken. [8]

Stage	Hazard	Prevention
Storage	(i)	(ii)
Preparation	(iii)	(iv)
Cooking	(v)	(vi)
Serving	(vii)	(viii)



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Examiner
only

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