

Surname	Centre Number	Candidate Number
Other Names		0



GCSE

4732/01



W16-4732-01

HOSPITALITY AND CATERING

UNIT 2: Catering, Food and the Customer

P.M. THURSDAY, 7 January 2016

1 hour 15 minutes

For Examiner's use only		
Question	Maximum Mark	Mark Awarded
1.	3	
2.	3	
3.	3	
4.	3	
5.	6	
6.	12	
7.	17	
8.	16	
9.	17	
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.

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

[3]

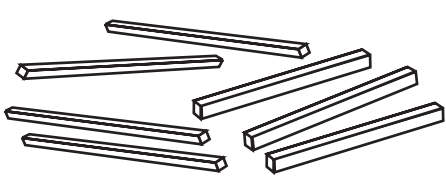
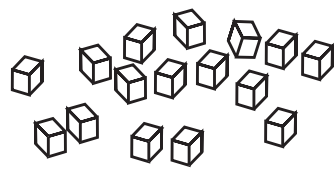
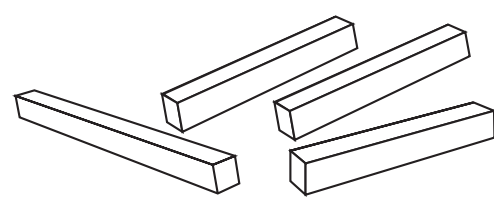
	True	False
(i) Staff illnesses must be reported to the head chef.		
(ii) Bread is a high risk food.		
(iii) Raw carrots can be a source of E.Coli.		

2. Name the vegetable cuts shown below.

[3]

A	Macedoine	B	Brunoise	C	Batons	D	Julienne
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If you think the answer to (i) is **A** write **A** in the box.

	Vegetable Cuts	Answer
(i)		
(ii)		
(iii)		

3. Name the **Raising Agent** for each of the following:

[3]

Baked Product	Raising Agent
(i) Swiss Roll	
(ii) Chelsea Buns	
(iii) Yorkshire Pudding	

4. Cooking food relies on **heat**. State the **three main** methods of heat transfer.

[3]

- (i)
- (ii)
- (iii)

6. Meat dishes are a popular choice on a restaurant menu.

(a) Name **two nutrients** found in red meat and state **one function** of each in the body. [4]

Nutrient	Function
(i)	
(ii)	

(b) Name **two** 'tough' cuts of meat. [2]

(i)

(ii)

(c) Describe how a chef can make 'tough' cuts of meat more tender. [6]

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7. Catering kitchens are potential breeding grounds for harmful bacteria.

(a) Give **two** pieces of information found on a kitchen cleaning schedule. [2]

(i)

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(ii)

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(b) What does 'FIFO' stand for? [1]

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(c) Explain the consequences of caterers failing to follow the 'FIFO' rule. [6]

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8. Correct food packaging is vital for the success of a take away business.

(a) State a suitable packaging material for **each** of the take away dishes below and give **one** reason for your choice. [4]

Take Away Dishes	Packaging	Reason for choice
(i) Pepperoni pizza
(ii) Beef curry & rice

(b) Give **three** points the take away owner needs to consider when choosing suitable food packaging. [3]

- (i)
-
- (ii)
-
- (iii)
-

(c) UK food outlets produce over **3 million tonnes** of waste per year.
Discuss how food outlets can reduce their food, non-food and packaging waste.

[9]

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Dotted lines for writing the answer.

9. A local contract catering company has been employed to produce Allison's 50th birthday buffet lunch.

(a) State **three** pieces of information the company will need to know before planning the menu. [3]

(i)

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(ii)

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(iii)

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(b) The food for the buffet will be prepared off site and transported to the venue. Explain how the caterer can ensure that the food will be safe to eat. [8]

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(c) Discuss, with examples, how the caterer can enhance the presentation of the food on the buffet. [6]

END OF PAPER

