Surname	Centre Number	Candidate Number
Other Names		0



GCSE

4732/01

HOSPITALITY AND CATERING UNIT 2: Catering, Food and the Customer

P.M. MONDAY, 21 January 2013 $1\frac{1}{4}$ hours

For Examiner's use only	
Question	Mark Awarded
1.	
2.	
3.	
4.	
5.	
6.	
7.	
8.	
9.	
Total	

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.

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 the statement to show if it is true or false.

[3]

		TRUE	FALSE
(i)	Risotto is a high risk food.		
(ii)	Chefs should wear non-slip shoes.		
(iii)	The core temperature of cooked food must be 60°C.		

2. Correct food storage is essential.

Indicate on the picture below where the following foods should be stored.

[3]

Milk	Cheesecake	Raw Chicken
------	------------	-------------

(i)	top shelf	, III
(ii)	bottom shelf	
(iii)	door	
		-

4732 010003

[2]

3. (a) Complete the following method for making a cheese sauce using the words below.

season roux diced coating soft grated

Melt butter in a pan.

Add the flour to form a

Gradually add the milk stirring all the time.

Bring to the boil until the sauce is of a consistency.

Add the cheese.

Taste and

(b) State **two** problems that could occur when making a cheese sauce.

(ii)

i)

4.	One way of preventing cross contamination is to use colour coded chopping boards.	[3]
----	---	-----

(a) Complete the chart below.

Colour of chopping board	Food to be prepared
(i) Red	
(ii)	Raw fish
(iii) Green	

(b)	State two other ways of preventing cross contamination.		
	(i)		
	(ii)		

5. A local sports centre is considering buying a vending machine to provide healthy options for the customer.



(a)	Nan	ne three suitable healthy options that could be sold in the vending machine.	[3]
	(i)		
	(ii)		
	(iii)		

(b)	Discuss the benefits of vending machines as a method of food service. [6]	Examiner only
•		
······		4732
<u></u>		
•		
		·

6.	Man	ny hotels offer customers a choice of "continental" or "traditional cool	ked" breakfast.
	(a)	Explain, with examples, what is meant by a	
		(i) continental breakfast	[2]
		(ii) traditional cooked breakfast.	[2]
	(b)	Discuss the health and safety points that need to be considered when for breakfast service.	n using a hot counter [6]

	<u></u>
32	000
473	5

 	 	 	••••••
 	 	 	••••••
 	 	 	•••••

7.	Scho	ol caterers have to follow strict nutritional and healthy eating guidelines.	
	(a)	State two reasons why salt is needed in the body.	[2]
		(i)	
		(ii)	
	(b)	Name two processed foods that are high in salt.	[2]
		(i)	
		(ii)	
	(c)	Discuss the dangers of a diet high in salt.	[4]

serve.				
•••••	 			
	 	•••••		
	 ••••••	•••••		

•••••	 			
•••••	 •••••	•••••	• • • • • • • • • • • • • • • • • • • •	• • • • • • • • • • • • • • • • • • • •
	 	•••••		

***************************************	 	•••••		
•••••	 			

Jeans frien	eana hopes to attract more customers to her sandwich bar by becoming more "environmentally".				
(a)	Describe what is meant by "environmentally friendly".	[
(b)	Discuss, giving examples, three ways in which Jeana can show her business is "environmentally friendly."				
	(i)	[
	(ii)				
	(iii)				

9.

Sea View Guesthouse

Head Chef required

- You will be responsible for a busy kitchen and 4 kitchen staff.
- The Sea View Guesthouse Restaurant is open Tuesdays to Saturdays for both lunch and evening meals.
- We offer an à la carte menu that needs updating.

Salary negotiable.

State four qualities needed by a head chef.	[
(i)	
(ii)	
/:::\	
(iii)	
(iv)	

The kitchen at the guest house needs to be updated and the new head chef is to be involved in the purchase of additional equipment.

(b) Identify two pieces of large scale equipment needed for the preparation or cooking of food and discuss why each would be useful.

(i) Name of equipment

Reasons for choice

(ii) Name of equipment

Reasons for choice	
	······································
	······
	······
	·······

Examiner only

The chef can expect a visit from an Environmental Health Officer at any time.				
(c)	Discuss the role of an EHO when carrying out a routine visit.	[10]		
•••••				
•••••				
•••••				
•••••				
•••••				
•				
•••••				
•••••				
•••••				
•••••				
•••••				

Examiner only

END OF PAPER

 $\ensuremath{\mathbb{C}}$ WJEC CBAC Ltd.