

4732/01

HOSPITALITY AND CATERING

UNIT 2: Catering, Food and the Customer

A.M. WEDNESDAY, 4 June 2014

1 hour 15 minutes plus your additional time allowance

Surname	
Other Names	
Centre Number	
Candidate Number 0	

For Examiner's use only		
Question Maximum Mark Awarde		
1.	3	
2.	3	
3.	3	
4.	3	
5.	13	
6.	13	
7.	8	
8.	17	
9.	17	
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 page(s) 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)	A freezer should be kept at -10°C.		
(ii)	Frozen chicken legs should be left on a work top to "defrost".		
(iii)	A chef must not work in a kitchen if he has an upset stomach.		

2. Match the correct culinary terms to the meanings below by placing the correct letter in the box opposite. [3]

B BOUQUET GARNI
C CROUTONS

D ROUX

2.	For example, if you think the answer for (i) is A		
	write A in the box.		
(i)	A mixture of fat and flour		
(ii)	A burned cream		
(iii)	A bundle of herbs		

3. Match the correct method of cake making to the item below by placing the correct letter in the box opposite.

[3]

A RUBBING-INB CREAMINGC MELTINGD WHISKING

3.	For example, if you think the answer for (i) is A			ıswer
	write	A	in the box.	
(i)	Ginge	erbrea	d	
(ii)	Rock	buns		
(iii)	Swiss	s roll		

4.	A kitchen brigade is made up of different types of chef.		
(a)	Give the title of the chef who is in overall charge of the kitchen. [1]		
(b)	State TWO responsibilities of this		
	role. [2] (i)		

4(b) (ii)					

5(a) Complete the chart below. [4]

(i)	Name of equipment.
	Example of use.
(ii)	Name of equipment.
The Control of the Co	
	Example of use.

5(b) Salad bars are very popular.

Explain the benefits of a salad bar to the caterer. [4]

5(c)	Many foods served in a salad bar can be classed as 'HIGH RISK'. Describe how food served from a salad bar can be kept safe and hygienic. [5]

- 6. The Coffee Bean Café offers a wide selection of cupcakes to their customers.
- (a) Complete the chart below. [2]

INGREDIENT	FUNCTION OF INGREDIENT
(i) Caster sugar	This is used to
(ii)	Holds in lots of air helping the cupcakes to rise, and helps the mixture set.

O(D)	high quality product when making and decorating a range of cupcakes. [6]

6(c)	The café requires new wait staff. Discuss the skills and qualities needed by the wait staff. [5]

7.	ICT is important in the catering
	industry.

(a)	Give TWO examples of how ICT
	could be used to promote a new
	establishment. [2]

(i)			

(ii) _			
• •	 ·	·	

/(b)	explain now ic i could be used in a catering kitchen. [6]

8.	Ellen and Coleen are planning to open a vegetarian restaurant.			
(a)	Give THREE reasons why people may follow a vegetarian diet. [3]			
	(i)			
	(ii)			
	(iii)			

8(b) State the difference between a VEGAN and LACTO-VEGETARIAN.

		[2]

8(c)	Explain why a vegetarian diet may contain TOO MUCH fat. [4]			

8(d)	A vegetarian diet can often lack PROTEIN, IRON and VITAMIN B12. Suggest ways in which these nutrients could be included in dishes on the restaurant menu. [8]			

9.	All catering establishments must meet strict safety regulations.		
(a)	Name ONE food law (legislation) that must be complied with by all kitchen staff. [1]		
(b)	What is meant by HACCP? [2]		

9(c)	Identify TWO main responsibilities of an Environmental Health Officer. [2]			
	(i)			
	(ii)			

9(d)	catering establishments adhere to food safety regulations. Explain how this could be achieved in a busy hotel kitchen. [12]			

END OF PAPER

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

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