

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	
<b>Total</b>	<b>80</b>	

**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.



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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) Chicken is a 'high risk' food.		
(ii) Vegans do not drink cows' milk.		
(iii) Hot food can be chilled in a refrigerator.		

2. Temperature control is essential to control bacterial growth.

Match the correct temperature to the statements below.

[3]

**A** 100°C

**B** -18°C

**C** 75°C

**D** 0°C

**E** 5°C

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

- (i) The core temperature of cooked food.

- (ii) The temperature of a freezer.

- (iii) The temperature of boiling water.



3. Match the name of the **knife** to the correct picture.

[3]

**A** Filleting    **B** Paring    **C** Palette    **D** Cook's    **E** Bread

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

(i)




(ii)




(iii)









6. Susie, a trained chef, is opening a new restaurant and wants to plan an interesting 'table d'hote' evening menu.

(a) State what is meant by 'table d'hote'. [1]

.....

(b) Some dishes are termed 'au gratin'. What does 'au gratin' mean? [2]

.....

.....

.....

.....

(c) Name **one** ingredient in cauliflower au gratin that a coeliac should avoid. [1]

.....

(d) Susie wants to use seasonal foods in her restaurant. Give **three** advantages of using seasonal foods. [3]

(i) .....

.....

.....

(ii) .....

.....

.....

(iii) .....

.....

.....









(c) Record keeping can affect the success of a catering business. Identify and discuss different methods of record keeping that can be used. [4]

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8. Kieran 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. [3]

(i) .....

.....

(ii) .....

.....

(iii) .....

.....

(b) Name **one** piece of equipment they could use to check the core temperature of any meat dishes. [1]

.....











Examiner  
only

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Examiner  
only

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