

4732/01

HOSPITALITY AND CATERING

UNIT 2: Catering, Food and the Customer

P.M. MONDAY, 13 June 2016

1 hour 15 minutes plus your additional time allowance

Surname	
Other Names	
Centre Number	
Candidate Number 0	

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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 or your usual method.

Do not use pencil or gel pen.

Do not use correction fluid.

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 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]

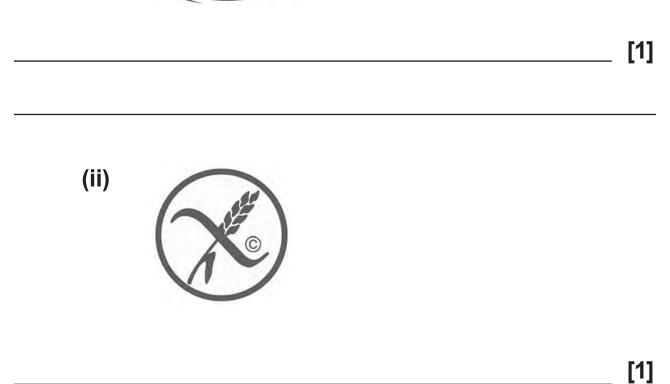
		TRUE	FALSE
(i)	Hot food must not be placed in a freezer.		
(ii)	Boxes of coffee beans must be stored on a shelf.		
(iii)	Raw meat should be stored on the top shelf of the fridge.		

	n the correct culinary terms to the v by placing the correct letter in th	•
Α	Marinade B Sauté	
С	Au Gratin D Al Dente	
For ex	xample, 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.	Com	plete the sentences below. [3]	
	(i)	Fresh mackerel should be prepared	on a
			_ board.
	(ii)	Cooked ham should be prepared or	n a
			$_{-}$ board.
	(iii)	Onions should be prepared on a	
			hoard

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





4(b)	Explain why such symbols are used.	. [2]		

5. Catering kitchens can be dangerous environments, therefore, accident prevention very important.			
(a)		how accidents can be prevented when using bllowing: [3]	g
	(i)	Knives	
			_
	(ii)	Electric hand mixer	

5(a)	(iii)	Gas hobs
(b)		ribe the actions that should be taken in the tof a fire in the kitchen. [4]

5(c)	The catering manager has been asked to write a new FIRE SAFETY PLAN for the kitchen. Discuss the information to be included in this plan. [6]

- 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
	(i)
Cheese baguette	(ii)
	(i)
Chocolate brownie	(ii)

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

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

8.		chef at the Riverside Hotel wants to include ced fat dishes on the menu.			
(a)	Identify a food which contains:				
	(i)	visible fat [1]			
	(ii)	invisible fat [1]			
(b)	fat c	uss the ways in which the chef can reduce the ontent of some of the dishes she PREPARES COOKS. [8]			

9.	You are involved in planning the year 11 prom to be held at the White Hart Hotel.				
(a)	State ONE type of MEAL SERVICE that could be offered at the prom. [1]				
	Туре	of meal service			
(b)	Give ONE benefit of this type of service to: [2]				
	(i)	the caterer			
	/ii\	the customer			
	(ii) 				

9(c)	into consideration when:				
	(i)	Planning the menu.	[8]		

9(c)	(ii)	Presenting and serving the food.	[6]

9(d)	All catering establishments must make a profit. State FOUR factors that will ensure a profit is made. [4]					
	(i)					
	(ii)					
	(iii)					
	(iv)					

9(e)	carbon footprint. [5]				

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

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