Surname	Centre Number	Candidate Number
Other Names		0



## **GCSE**

4732/01



S16-4732-01

## HOSPITALITY AND CATERING

**UNIT 2: Catering, Food and the Customer** 

P.M. MONDAY, 13 June 2016

1 hour 15 minutes

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.

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 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.



		2			
		Answer <b>all</b> questions			
1.	Tick	(✓) the box next to each statement to show if it is 1	rue 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.			
2.	For e	xample, if you think the answer to (i) is <b>A</b> write <b>A</b>	Au Gratin	correct letter in	[3]
	(i)	Cooked to the bite			
	(ii)	Toss in fat			
	(iii)	A spiced liquid giving flavour to meat or fish			
3.	Com	olete the sentences below.			[3]
	(i)	Fresh mackerel should be prepared on a			board.
	(ii)	Cooked ham should be prepared on a			board.
	(iii)	Onions should be prepared on a			board.
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		•	
4.	(a)	Identify the following symbols found on restaurant menus and packaging.	
		(i) [i	1]
			1]
	(b)	Explain why such symbols are used. [2	?]



Turn over.

(a)	State	how accidents can be prevented when using the following:	
	(i)	Knives	
	(ii)	Electric hand mixer	
	(iii)	Gas hobs	
(b)	Desc	cribe the actions that should be taken in the event of a fire in the kitchen.	



ı	Discuss the	informatioi	i to be inci	uaea in this	s pian.			
•••••								
	•••••			••••••		•••••	,	••••
• • • • • • • • • • • • • • • • • • • •								· • • •
								. <b></b>
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(a)	Suggest how the dietary fib	ore (NSP) content of the following options could be	e impro
	Lunch options	Suggested improvements	
	Cheese baguette	(i)(ii)	
	Chocolate brownie	(i)(ii)	
(b)	Dietary fibre (NSP) is essen Explain the functions of dieta	tial in a healthy diet. ary fibre (NSP) in the body.	



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

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







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	t the Riverside Hotel wants to include reduced fat dishes on the menu.	
	tify a food which contains:	
(i)	visible fat	[1]
(ii)	invisible fat	[1]
(b) Disc prep	uss the ways in which the chef can reduce the fat content of some of the dishes spares and cooks.	he [8]
		· · · · •



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9.	You a	are involved in planning the year 11 prom to be held at the White Hart Hotel.	
	(a)	State <b>one</b> type of <b>meal service</b> that could be offered at the prom.	[1]
		Type of meal service	
	(b)	Give <b>one</b> benefit of this type of service to:	[2]
		(i) the caterer	
		(ii) the customer	
	(c)	Discuss the factors the catering staff should take into consideration when:	
		(i) Planning the menu.	[8]
			······································
			••••••
			······································
			······



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•		
	(ii) Presenting and serving the food. [6]	1



 All catering establishments must make a profit. State <b>four</b> factors that will ensure a profit is made.	[4]
 All catering establishments must make a profit. State <b>four</b> factors that will ensure a profit is made.  (i)	[4]
 State <b>four</b> factors that will ensure a profit is made.	[4]
 State <b>four</b> factors that will ensure a profit is made.  (i)	[4]
 State <b>four</b> factors that will ensure a profit is made.  (i)  (ii)  (ii)	[4]



(e) Explain how the White Hart Hotel can reduce its carbon footprint.	[5]
	······································
	······································
END OF PAPER	



Question number	Additional page, if required. Write the question number(s) in the left-hand margin.	Examine only
		1

