



HIGHER SCHOOL CERTIFICATE EXAMINATION

1995

INDUSTRY STUDIES

2 UNIT

HOSPITALITY STRAND

PRACTICAL EXAMINATION

(50 Marks)

*Time allowed—Two hours
(Plus 5 minutes' reading time)*

DIRECTIONS TO CANDIDATES

- All ingredients and equipment will be provided prior to commencement of the examination.
- Equipment and facilities required:
 - individual work space;
 - fully equipped toolbox;
 - cutting-board, medium-sized mixing bowls, 1-litre measuring jug, measuring scales, plates, strainer; soup bowl; plastic wrap.
 - 1.5-litre or 2-litre saucepan, medium frying-pan, stove top.
- The principles of hygiene, safe handling and usage of knives, workflow, and washing and cleaning of fruits and/or vegetables apply throughout this examination.
- Cleaning/clearing procedure will need to be followed during, and at the conclusion of, the examination. However, cleaning and clearing time at the conclusion of the task will not be taken from the time allocation.

MISE-EN-PLACE AND FOOD PREPARATION

(50 Marks)

Candidates will be required to produce the following three-course menu for the Prestigious Health Club Cafe.

- *Cold springy pasta salad*
Spiral pasta with a paysanne of vegetables, diced onion, tomato, parsley, and a lemon/mustard vinaigrette dressing.
- *Soup of the day*
Garnished with julienne of vegetables and served with a side of croutons (sippets).
- *Fresh fruit plate*
Prepared with orange, grapefruit, and melon.

PART A

Devise a workflow sequence for producing the menu. (5 minutes approximately)

Workflow sequence (for candidate's use only—no marks awarded):

Complete the table with the correct quantities for each ingredient under the menu headings.

<i>Ingredient and quantities</i>	<i>Cold springy salad</i>	<i>Soup of the day</i>	<i>Fresh fruit plate</i>
zucchini			
carrots			
onions			
celery			
tomato			
parsley			
orange			
grapefruit			
melon			
mint			
bread			
butter			
soup (dried or canned concentrate)			
hot water			
pasta (pre-cooked)			
vinegar			
mustard			
oil			
lemon			

Organizational steps (for candidate’s use only—no marks awarded):

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Prepare the following mise-en-place.

- (a) 60 g julienne vegetables (30 g carrots, 10 g celery, 20 g zucchini). Blanch and strain;
- (b) one small onion, very finely diced;
- (c) 60 g paysanne vegetable (20 g carrots, 20 g celery, 20 g zucchini);
- (d) one medium-sized tomato concasse (1 cm square);
- (e) 10 g chopped parsley;
- (f) 125 g clarified butter;
- (g) one slice bread, 5 mm croutons (sippets);
- (h) segmented citrus fruit;
- (i) prepare melon as per personal preference.

Present mise-en-place tasks together for assessment.

Do NOT proceed to Part B until assessment of Part A is complete.

PART B

Using the mise-en-place, prepare and present the three-course menu suitable for the Prestigious Health Club Cafe.

- (a) Prepare cold pasta salad, served on appropriate sized plate and garnish.
- (b) Prepare soup according to manufacture's directions. Serve hot, garnish with vegetables and an accompaniment of croutons (sippets).
- (c) Prepare and garnish fresh fruit plate using appropriate presentation techniques.

Present the whole menu when complete.