

#### HIGHER SCHOOL CERTIFICATE EXAMINATION

# 1996 INDUSTRY STUDIES

# 2 UNIT HOSPITALITY STRAND SECTION II

(30 *Marks*)

Total time allowed for Sections I and II—One hour and a half (Plus 5 minutes' reading time)

#### **DIRECTIONS TO CANDIDATES**

- Write your Student Number and Centre Number at the top right-hand corner of this page.
- Attempt ALL questions.
- Answer the questions in the spaces provided in this paper.

# **QUESTION 1.** (7 marks)

| (a) | Describe the health implications of a diet high in fat.                           |
|-----|---|
|     |   |
|     |   |
|     |   |
|     |   |
|     |   |
|     |   |
|     |   |
| (b) | Explain how fat intake can be regulated to provide a nutritionally balanced diet. |
|     |   |
|     |   |
|     |   |
|     |   |
|     |   |
|     |   |
|     |   |
|     |   |
|     |   |
|     |   |
|     |   |
|     |   |
|     |   |

#### **QUESTION 2.** (11 marks)

Answer parts (a) and (b) by completing the table below.

- (a) Name each of the FIVE storage and handling/cooking zones. Use the temperature scale as a guide.
- (b) Describe the relationship between the rate of micro-organism growth and each of the FIVE storage and handling/cooking zones.

| Temperature (Celsius) | (a)                                  | (p)                                  |
|-----------------------|--------------------------------------|--------------------------------------|
| $\cap$                | Storage and<br>handling/cooking zone | Description of micro-organism growth |
| 100°                  | 1.                                   |                                      |
|                       |                                      |                                      |
|                       |                                      |                                      |
| 72°                   |                                      |                                      |
| 72                    | 2.                                   |                                      |
|                       |                                      |                                      |
|                       |                                      |                                      |
| 60°                   |                                      |                                      |
|                       | 3.                                   |                                      |
|                       |                                      |                                      |
|                       |                                      |                                      |
| 40°                   |                                      |                                      |
| 40                    | 4.                                   |                                      |
|                       |                                      |                                      |
|                       |                                      |                                      |
| 0°                    |                                      |                                      |
|                       | 5.                                   |                                      |
|                       |                                      |                                      |
|                       |                                      |                                      |
| -18°                  |                                      |                                      |
|                       |                                      |                                      |

# QUESTION 2. (Continued)

| A nationwide food sur<br>a high percentage of p            | rvey by thorepackag   | he National He<br>ged sandwiches | ealth and M<br>s contained | ledical Researc<br>a cocktail of ba | h Council found acteria.         |
|--|-----------------------|----------------------------------|----------------------------|-------------------------------------|----------------------------------|
|  | 1 0                   |                                  |                            |                                     | 2 February 1995                  |
| How may levels of bac<br>nclude a discussion<br>andwiches. | eteria in p<br>of the | orepackaged sa<br>preparation,   | andwiches handling,        | be minimised?<br>and storage        | In your answer<br>of prepackaged |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |
|  |                       |                                  |                            |                                     |                                  |

### **QUESTION 3.** (12 marks)

Lee is an 18-year-old apprentice chef who works long hours and often feels tired. Lee does not eat breakfast, usually has a takeaway hamburger and soft drink for lunch, and for dinner prepares a simple meal of canned soup and toast.

| (a) | Explain how Lee's current diet could be contributing to a lack of energy.  |
|-----|--|
|     |  |
|     |  |
|     |  |
|     |  |
|     |  |
|     |  |
|     |  |
|     |  |
|     |  |
|     |  |
| (b) | Plan a nutritionally balanced diet for Lee that will help maintain adequate energy levels throughout the day. Justify your dietary plan. |
|     |  |
|     |  |
|     |  |
|     |  |
|     |  |
|     |  |
|     |  |
|     |  |
|     |  |
|     |  |
|     |  |
|     |  |
|     |  |

| QUESTION 3. (Continued) |
|-------------------------|
|                         |
|                         |
|                         |
|                         |
|                         |
|                         |
|                         |
|                         |
|                         |
|                         |
|                         |
|                         |
|                         |
|                         |
|                         |

BLANK PAGE

**BLANK PAGE**