BOARD OF STUDIES
NEW SOUTH WALES

HIGHER SCHOOL CERTIFICATE EXAMINATION

1997
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 and pages 3 and 5.
- Attempt ALL questions.
- Answer the questions in the spaces provided in this paper.

QUESTION 1. (8 marks)

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

(a)   List the storage requirements for the food items in the table below.

(b)   Describe the quality points to look for when purchasing these food items.

Food	(a) Storage requirements	(b) Description of quality points when purchasing these food items
Dry goods/cereals	…………………………… …………………………… …………………………… …………………………… ……………………………	………………………………… ………………………………… ………………………………… ………………………………… …………………………………
Dairy foods	…………………………… …………………………… …………………………… …………………………… ……………………………	………………………………… ………………………………… ………………………………… ………………………………… …………………………………
Meat/poultry/seafood	…………………………… …………………………… …………………………… …………………………… ……………………………	………………………………… ………………………………… ………………………………… ………………………………… …………………………………
Fruits/vegetables	…………………………… …………………………… …………………………… …………………………… ……………………………	………………………………… ………………………………… ………………………………… ………………………………… …………………………………

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Attempt Question 2 and Question 3 in the spaces provided.

QUESTION 2. (4 marks)

The table below lists four essential nutrients. For each essential nutrient, complete the table by:

(a) stating ONE major food source;

(b) describing its main function in the body.

	Essential nutrient	(a) Major food source	(b) Description of main function in the body
(i)	Protein		
(ii)	Vitamins		
(iii)	Minerals		
(iv)	Water		

QUESTION 3. (6 marks)

Select ONE carbohydrate food. Outline the effects of cooking time, cooking temperature, and size of food piece on the carbohydrate food.

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STUDENT NUMBER

CENTRE NUMBER

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Attempt this Question in the space provided.

QUESTION 4. (12 marks)

Discuss the health implications of an excessive dietary intake of salt, sugar, and fibre. In your answer, discuss how consumers may alter their consumption patterns in line with the Australian Dietary Guidelines.

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QUESTION 4. (Continued)

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