

### HIGHER SCHOOL CERTIFICATE EXAMINATION

# 1998 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.** (6 marks)

(a)	Plan an appropriate menu for a continental breakfast from a motel's room service.	
		••
		••
(b)	In the space below, draw and label the complete continental breakfast to be served.	

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QUESTION 2. (9 marks)				
Describe the correct procedures to follow in the preparation, handling, and storage of food.				

# **QUESTION 3.** (8 marks)

Develop a main course meal using meat, a carbohydrate, and two fresh vegetables, the follows the Australian Dietary Guidelines.
Describe the correct preparation and cooking procedures to maintain optimum nutrition for each food item you have chosen in part (a).

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<b>QU</b> I	<b>STION 4.</b> (7 marks)	
(a)	Outline THREE pieces of information that manufacturers include on food lab influence consumer choices in relation to nutrition.	els to
	(i)	
	(ii)	
	(iii)	
(b)	Explain how this information can be utilised by consumers in the planning of nutimeals.	ritious

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