

STUDENT NUMBER

CENTRE NUMBER

HIGHER SCHOOL CERTIFICATE EXAMINATION

1998

# INDUSTRY STUDIES

2 UNIT

HOSPITALITY STRAND

## PRACTICAL EXAMINATION

*(50 Marks)*

*Time allowed—Two hours*

### DIRECTIONS TO CANDIDATES

- All ingredients and equipment will be provided before the commencement of the examination.
- Equipment and facilities required:
  - fully-equipped toolbox, including sharpened knives;
  - cutting-board, plastic wrap, paper towels, and utensils appropriate for mise-en-place;
  - small and medium sized mixing bowls, measuring jug;
  - measuring scales (may be shared);
  - 1 saucepan, 1 small frying-pan;
  - 2 stove top burners per student, 1 oven may be shared by two students;
  - 2 dinner plates, 1 small plate.
- The principles of hygiene and safe knife handling apply throughout this examination.
- There is to be no talking between candidates during this examination.
- It is NOT necessary to refrigerate food during this examination.
- Workplace organisation and cleaning procedures will need to be followed during, and at the conclusion of, the examination. However, cleaning and clearing time at the conclusion of the examination will be additional to the examination time.
- Knives should be sharpened prior to the commencement of this examination.

In the space below, you may prepare a workflow sequence for producing these recipes. (Allow about 5 minutes for this task. *NOTE*: this is to assist in time management; no marks will be awarded.)

**MISE-EN-PLACE AND FOOD PREPARATION**

(50 Marks)

**PART A**

(41 Marks)

Prepare and present the following as mise-en-place.

- 4 turned potatoes (50 mm × 30 mm)
- 80 g carrot jardiniere (40 mm × 5 mm × 5 mm)
- 50 g turnips jardiniere (40 mm × 5 mm × 5 mm)
- 50 g string beans jardiniere (40 mm long)
- 100 g finely chopped mushrooms
- 75 g very finely chopped onion
- 10 g finely chopped parsley
- 60 g clarified butter (presented in clear container)
- 60 g tomato concasse (approximately 1 cm square)
- 50 g blonde roux
- 2 slices crumbed eggplant
- 40 g carrot paysanne (approximately 10 mm × 2 mm)
- 50 g turnip paysanne (approximately 10 mm × 2 mm)
- 30 g celery paysanne (approximately 10 mm × 2 mm)

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

**Please turn over**

**PART B**

(9 Marks)

Using the appropriate mise-en-place, prepare and present the following three dishes to industry standard.

*Present dishes when completed for Part B assessment.*

**RECIPE 1. *Buttered jardiniere of vegetables***

- Method:
- Blanch peas, and all jardiniere vegetables individually. Refresh, drain and dry.
  - Combine all jardiniere vegetables and peas.
  - When ready to serve, season and saute with clarified butter.
  - Serve.

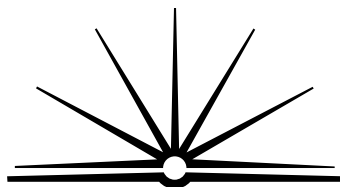
**RECIPE 2. *Duxelle with croutons***

- Method:
- Using the one slice of bread, produce two even sized croutons.
  - Prepare duxelle.
  - Serve duxelle accompanied by croutons.

**RECIPE 3. *Crumbed eggplant with tomato concasse***

- Method:
- Pan fry crumbed eggplant slices using clarified butter.
  - Serve eggplant with tomato concasse.

**End of paper**



**B O A R D O F S T U D I E S**  
NEW SOUTH WALES

**HIGHER SCHOOL CERTIFICATE EXAMINATION**

**1998**

# **INDUSTRY STUDIES**

**2 UNIT**

**HOSPITALITY STRAND**

**PRACTICAL EXAMINATION**

**INGREDIENTS LIST**

**FOR THE INFORMATION OF TEACHERS,  
COURSE DELIVERERS AND CANDIDATES**

**LIST OF INGREDIENTS PER STUDENT**

2 washed potatoes (medium, approximately 200 g each)  
2 carrots (approximately 3 cm diameter, 125 g each)  
1 turnip\* (medium, approximately 250 g each)  
75 g string beans (fresh)  
50 g plain frozen peas (medium size)  
1 celery stalk (approximately 50 g)  
100 g mushrooms (medium)  
1 onion (small, approximately 100 g)  
3 parsley stalks (leafy, approximately 20 g)  
125 g butter  
1 firm ripe tomato (small, approximately 120 g)  
50 g plain white flour  
30 g dried breadcrumbs  
2 × 5 mm thick round slices eggplant (approximately 6 cm diameter)  
1 egg (55 g)  
1 slice white bread  
salt and pepper

\*NOTE. If turnips are unavailable, 1 swede (approximately 250 g each) may be substituted.