



STUDENT NUMBER

CENTRE NUMBER

**HIGHER SCHOOL CERTIFICATE EXAMINATION**

**1999**

# **INDUSTRY STUDIES**

**2 UNIT**

**HOSPITALITY STRAND**

**SECTION II**

*(30 Marks)*

*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 page 5.
- Attempt ALL questions.
- Answer the questions in the spaces provided in this paper.

**QUESTION 1** (4 marks)

Correctly name a *specific item* commonly found in a commercial kitchen in each category and complete the table.

	<i>Small mechanical equipment</i>	<i>Large scale fixed equipment</i>
Item		
Use		
Care/cleaning/ storage		
Safety instructions for use		



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**QUESTION 3** (12 marks)

(a) Workflow planning involves FOUR logical steps. Name and briefly outline these steps.

- (i) .....
- .....
- (ii) .....
- .....
- (iii) .....
- .....
- (iv) .....
- .....

(b) Complete the workflow table for each mise-en-place task.

<i>Task 1: Chopped parsley</i>	<i>Task 2: Crumbing</i>
•	• Prepare food item to be crumbed
•	•
•	•
• Wash	•
•	•

**Question 3 continues on page 6**

QUESTION 3 (Continued)

(c) List FOUR team skills that are important in the hospitality industry.

- (i) .....
- (ii) .....
- (iii) .....
- (iv) .....

**Question 4 refers to the recipe for Cheesy Beef Lasagne.**

**Cheesy Beef Lasagne**  
*(Serves 6)*

500 g packet of lasagne pasta  
600 g ricotta cheese  
3 eggs (55 g each), lightly beaten  
60 g cheddar cheese

**Meat sauce**  
40 mL oil  
300 g small diced onion  
1.5 kg minced beef  
500 g can tomatoes  
125 mL dry red wine  
5 g salt

**White sauce**  
40 g butter  
35 g plain flour  
500 mL milk  
5 g salt

**QUESTION 4** (8 marks)

(a) Briefly outline **THREE** changes that could be made to the ingredients of the Cheesy Beef Lasagne to cater for a person with health problems associated with excessive fat intake.

- (i) .....
- .....
- (ii) .....
- .....
- (iii) .....
- .....

(b) Justify your changes with reference to the Australian Dietary Guidelines.

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(c) List hygiene and safety factors that must be considered if this dish is to be served within one hour of preparation.

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