



STUDENT NUMBER

CENTRE NUMBER

HIGHER SCHOOL CERTIFICATE EXAMINATION

1999

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;
 - 2 dinner plates;
 - 1 small clear container.
- 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.
- Items can be presented in Part A and Part B as completed. It is not necessary to present all items at one time. This will aid the efficiency of the marking operation.

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

(44 Marks)

Prepare and present the following mise-en-place using the ingredients provided and the *Fish Batter Recipe*.

- 80 g carrot macedoine (5 mm cube)
- 80 g turnip macedoine (5 mm cube)
- 60 g green beans macedoine (cut 5 mm lengths)
- 60 g carrot julienne (40 × 2 × 2 mm)
- 1 segmented orange
- 250 mL fish batter
- 70 g carrot paysanne (approximately 10 mm × 2 mm)
- 70 g turnip paysanne (approximately 10 mm × 2 mm)
- 60 g clarified butter (presented in a clear container)
- 1 finely diced onion
- 60 g tomato concasse
- 2 cloves crushed garlic
- 10 g chopped parsley
- 4 turned turnips (50 mm × 25 mm)

Fish Batter Recipe

100 g flour

salt

100 mL milk

1 tblspn (20 mL) vegetable oil

1 egg

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

Please turn over

PART B

(6 Marks)

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

Present dishes when completed for Part B assessment.

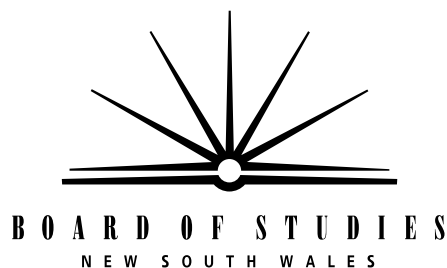
RECIPE 1. *Macedoine vegetable salad*

- Method:
- Blanch all macedoine vegetables and 50 g peas. Refresh, drain and dry.
 - Combine all macedoine vegetables and peas.
 - When ready to serve, season lightly with salt, pepper, reserved orange juice and a little oil.
 - Serve salad garnished with orange segments.

RECIPE 2. *Tomato salsa and croutons*

- Method:
- Using two slices of bread, produce four even sized, triangular croutons.
 - Prepare salsa using tomato concasse, some diced onion, parsley and garlic.
 - Season with a little oil, salt and pepper.
 - Serve salsa accompanied by croutons.

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PRACTICAL EXAMINATION

INGREDIENTS LIST

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

List of ingredients

3 carrots (medium, approximately 150 g each)
2 turnips* (medium, approximately 175 g each)
75 g fresh green beans
50 g plain frozen peas (medium size)
1 large navel orange
1 tomato (firm, ripe, approximately 160 g)
1 onion (small, approximately 100 g)
2 large cloves of garlic
3 parsley stalks (leafy, approximately 25 g)
2 slices of white bread.
100 g plain white flour
100 mL milk
1 egg (55 g)
80 g butter
salt and pepper
60 mL vegetable oil

* NOTE. If turnips are not available, swedes may be substituted.