



STUDENT NUMBER

CENTRE NUMBER

HIGHER SCHOOL CERTIFICATE EXAMINATION

2000

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, page 3 and page 5.
- Attempt ALL questions.
- Answer the questions in the spaces provided in this paper.

QUESTION 1 (7 marks)

Answer parts *A*, *B* and *C* by completing the table.

A Provide ONE example of food for each food category.

B For the food chosen in column *A*, list the quality characteristics to look for when selecting the food items.

C For the food chosen in column *A*, list the storage requirements and possible effects of incorrect storage.

<i>Food categories</i>	<i>A</i>	<i>B</i>	<i>C</i>
Perishable			
Semi-perishable			
Non-perishable			

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QUESTION 2 (7 marks)

Food handlers in the hospitality industry need to be aware of safe food hygiene.

- (a) Discuss what is meant by *the danger zone* in relation to safe food hygiene.

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- (b) Define the term *cross-contamination*.

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- (c) Describe how contamination can be avoided in the preparation and handling of perishable foods.

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Question 2 continues on page 4

QUESTION 2 (Continued)

(d) List FOUR personal hygiene standards for food handlers.

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

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QUESTION 3 (7 marks)

Rose is a seventy-year-old grandmother. For breakfast, Rose has a piece of white toast with margarine. Lunch is usually a cheese sandwich and a soft drink. For dinner, Rose prepares two fried sausages and mashed potato.

- (a) Discuss Rose’s meals in relation to the Australian Dietary Guidelines.

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- (b) Explain the specific nutritional needs of an elderly person.

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Please turn over

QUESTION 4 (9 marks)

You have been asked to provide a formal, three-course lunch menu for eight people.

(a) Plan a menu for the three-course lunch.

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(b) List and briefly describe SIX factors that justify the choice of dishes in your menu.

(i)

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(ii)

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(iii)

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(iv)

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(v)

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(vi)

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End of paper