

Candidate Name	Centre Number	Candidate Number

WELSH JOINT EDUCATION COMMITTEE  
General Certificate of Secondary Education



CYD-BWYLLGOR ADDYSG CYMRU  
Tystysgrif Gyffredinol Addysg Uwchradd

124/01

**CATERING**

**PAPER 1**

**Foundation Tier – Grades G to C**

P.M. WEDNESDAY, 14 June 2006

(2 hours)

**Examiner Only**

<b>TOTAL MARK</b>	
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**INSTRUCTIONS TO CANDIDATES**

Write your name, centre number and candidate number in the spaces at the top of this page.

Answer **all** questions.

Write your answers in the spaces provided in this booklet. Where the space is not sufficient for your answer, continue the answer at the back of the book, taking care to number the continuation correctly.

**INFORMATION FOR CANDIDATES**

The number of marks is given in brackets at the end of each question or part-question.

No certificate will be awarded to a candidate detected in any unfair practice during the examination.

1. The following statements are either **true** or **false**.  
Put a **tick (✓)** in the box to show the correct answer.

[6]

(i) Cheaper cuts of beef make tasty stews.	<b>True</b>		<b>False</b>	
(ii) An allergy to nuts can kill.	<b>True</b>		<b>False</b>	
(iii) Crêpes are a type of pancake.	<b>True</b>		<b>False</b>	
(iv) Food and cleaning materials can be stored together.	<b>True</b>		<b>False</b>	
(v) Croûtons can be used to garnish soups.	<b>True</b>		<b>False</b>	
(vi) Eggs should be stored in a warm kitchen.	<b>True</b>		<b>False</b>	

2. Give the meaning of the following terms:

[3]

(a) *mise-en-place*;

.....

(b) *sauté*;

.....

(c) *roux*.

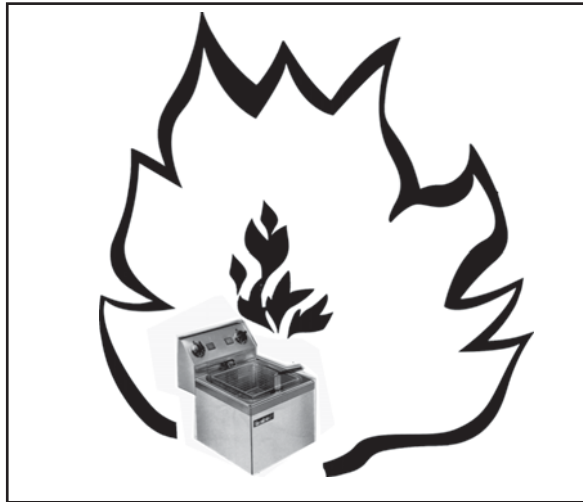
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3. Care must be taken when cooking with hot fat.

(a) List **three** safety points that must be considered when using a deep fat fryer. [3]

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

(b)



State **two** actions that you would take if a deep fat fryer caught fire. [2]

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

(c) A member of the kitchen brigade has a hot fat burn on the hand. Describe how you would treat the burn. [3]

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4.



(a) Personal hygiene is an important part of Health and Safety in a catering kitchen. State **three** rules to follow when washing your hands. [3]

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

(b) Give **two** reasons why it is important to keep hands clean when handling food. [2]

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

5. Hazards in a catering kitchen can cause accidents.  
Complete the following chart, identifying the action that should be taken to prevent an accident.

[4]

HAZARD	ACTION TO BE TAKEN
(i) A wet floor.	..... ..... ..... .....
(ii) Worn or damaged flex on an electrical mixer.	..... ..... ..... .....
(iii) Misuse of equipment.	..... ..... ..... .....
(iv) Boxes or cartons left on the floor.	..... ..... ..... .....

6. Portion control is very important in catering.



(a) How could portions of the following foods be controlled in a school canteen? [3]

FOOD	METHOD OF PORTION CONTROL
(i) Lasagne	..... .....
(ii) Mashed potato	..... .....
(iii) Sauces and Soups	..... .....

(b) State **three** benefits of good portion control to the caterer. [3]

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

7. The Catering Manager of a Golf Club is interested in purchasing new kitchen equipment. Explain the benefits to the caterer of using the following equipment.

(a) A chilled display cabinet

[3]



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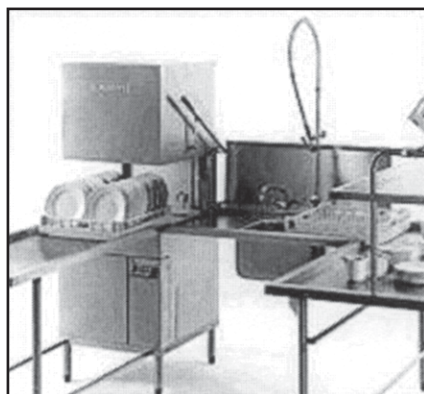
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(b) A dishwasher

[3]



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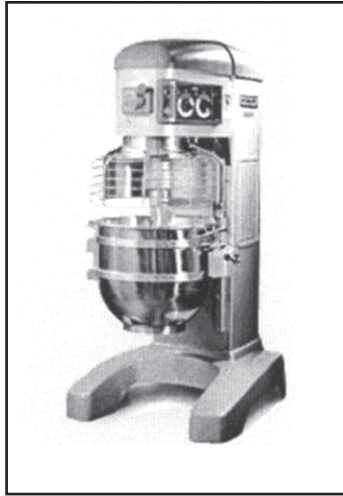
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(c) A food mixer

[3]



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8.

Food poisoning is bad news – it can be very serious and can kill.

(a) Name **two** bacteria that can cause food poisoning. [2]

(i) .....

(ii) .....

(b) How can food poisoning be prevented when:

(i) preparing food; [3]

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.....  
.....  
.....  
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(ii) cooking food? [3]



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(c) A food poisoning outbreak has been traced to a local café. Discuss the effects this outbreak may have on the business. [4]

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9. A catering firm is planning to offer a party service for children.

(a) Plan a suitable menu including **two** savoury dishes, **one** sweet dish and a drink. [4]

<b>Menu</b>	
	
<b>(i) Savoury Dishes</b>	
1. ....	
2. ....	
<b>(ii) Sweet dish</b>	
.....	
<b>(iii) Drink</b>	
.....	



10. The Fish Authority wish to produce a promotional leaflet for trainee chefs and you have been asked to provide the following information.

(a) Name **one** fish from each group. [3]

(i) White fish

.....

(ii) Oily fish

.....

(iii) Shell fish

.....

(b) Name **two** nutrients found in oily fish. [2]

(i) .....

(ii) .....

(c) When checking a delivery of fresh fish what quality points need to be considered? [3]

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(d) White fish can sometimes lack flavour and colour.  
Discuss how a chef could produce interesting and appetising dishes that would appeal to the customer. [6]

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