

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, 13 June 2007

(2 hours)

Examiner Only

TOTAL MARK	
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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.



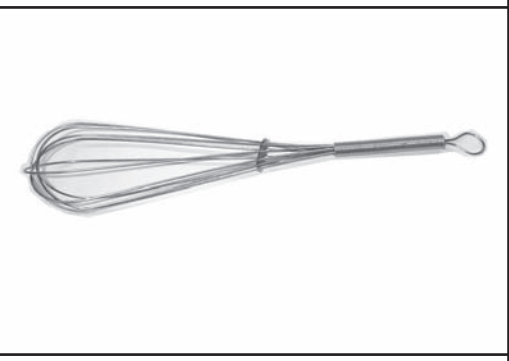

1. The following statements are either **true** or **false**.
Put a **tick** (✓) in the box to show the correct answer.

[4]

(i) Chocolate éclairs are made from puff pastry.	True		False	
(ii) A palette knife can be used to cut vegetables.	True		False	
(iii) Raw meat is a high risk food.	True		False	
(iv) Chicken has a low fat content.	True		False	

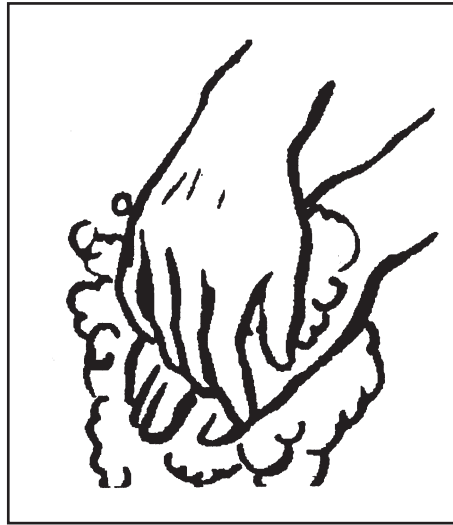
2. Name the following pieces of equipment.

[4]

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

3.

‘Dirty hands poison thousands’



Give **two** examples of when it is important for caterers to wash their hands. [2]

(i)

(ii)

4. The pastry chef is a very important member of the kitchen brigade.

(a) Name one **sweet** dish and one **savoury** dish using shortcrust pastry. [2]

(i) Sweet dish

(ii) Savoury dish

(b) What do you understand by the term ‘baking blind’? [1]

.....
.....

(c) Give **three** rules a pastry chef should follow when making successful shortcrust pastry. [3]

(i)

(ii)

(iii)

5.

‘Healthy vending to get a bigger role in our schools’



(a) Give **two** reasons why vending machines are popular in schools. [2]

(i)

(ii)

(b) Name **two** items that could be sold from the vending machine and **give a reason** for each choice. [4]

(i) Name of item
.....

Reason for choice
.....

(ii) Name of item
.....

Reason for choice
.....

6. The roux method is often used when making a basic white sauce.



- (a) Fill in the spaces using the words given: [6]

milk; fat; breadcrumbs; macaroni; flour; cheese.

A roux is a mixture of and When making a basic white sauce, is added to the roux and it is brought to the boil. Once the sauce is cooked, can be added. Cheese sauce can be served with cauliflower or These dishes are sometimes known as au gratin. The traditional topping for these dishes is cheese and browned under a grill.

- (b) What precautions must be taken to ensure sauces are free from 'lumps'? [2]

(i)

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(ii)

.....

- (c) Suggest a suitable sauce that could be served with [2]

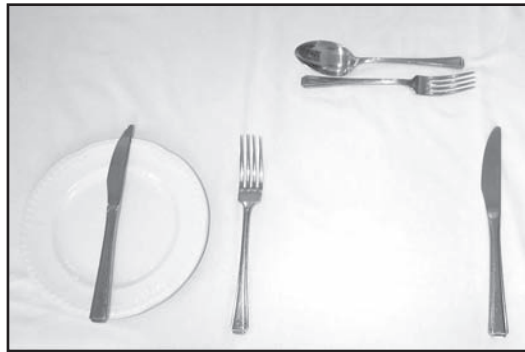
(i) roast pork,

.....

(ii) Christmas pudding.

.....

7. This table setting is used in a busy restaurant.



(a) Name any **three** of the items shown. [3]

(i)

(ii)

(iii)

(b) Give **three** other items that customers would expect to see on the table. [3]

(i)

(ii)

(iii)

(c) Suggest **three** important qualities a restaurant manager would look for when appointing new wait staff (waiters/waitresses). [3]

(i)

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(ii)

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(iii)

.....

(d) Describe the duties of wait staff in a busy restaurant. [3]

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8. Many food poisoning outbreaks are caused by *salmonella* or *listeria* bacteria.

(a) Name **two** foods where *salmonella* bacteria can be found. [2]

(i)

(ii)

(b) Name **two** foods where *listeria* bacteria can be found. [2]

(i)

(ii)

(c) Describe how **each** of the following can help prevent food poisoning:

(i) checking deliveries; [3]

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.....

(ii) storing food at low temperatures; [3]

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(iii) personal hygiene of the food handler. [3]

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10. Eggs are valuable commodities in the Catering industry.



(a) Name **two** nutrients found in eggs. [2]

(i)

(ii)

(b) Give **two** quality points you would look for when accepting a delivery of fresh eggs. [2]

(i)

(ii)

(c) Why are chefs encouraged to use pasteurised egg products? [2]

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