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	

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.

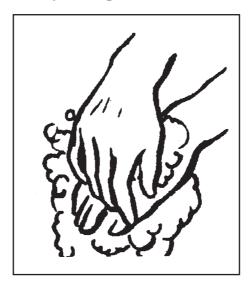
(ii) (iii) (iv)

Turn over.

[4]

3.

'Dirty hands poison thousands'



	Give two examples of when it is important for caterers to wash their hands.				
	(i)				
	(ii)				
4.	The p	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.			
		(i)			
		(ii)			
		(iii)			

5.

'Healthy vending to get a bigger role in our schools'



(a)	Give	e two reasons why vending machines are popular in schools.	[2]
	(i)		
	(ii)		
(b)	Nam	ne two items that could be sold from the vending machine and give a reason for ce.	each
	(i)	Name of item	
		Reason for choice	
	(ii)	Name of item	
		Reason for choice	
			•••••

(124-01) **Turn over.**

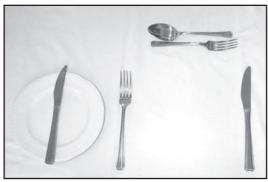
6. The roux method is often used when making a basic white sauce.



(a)	Fill in the spaces using the wo	ords given:	[6
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milk;	fat;	breadcrumbs;	macaroni;	flour;	cheese.	
A roux is a	mixture	of	and		W	hen
making a ba	asic whit	te sauce,	is a	dded to the	roux and it is	s brought
to the boil.	Once the	e sauce is cooked,		can be	e added. Che	ese sauce
can be serve	ed with	cauliflower or		These dis	shes are som	etimes
known as a	u gratin.	The traditional toppi	ng for these dish	es is cheese	and	
browned ur	nder a gr	ill.				
What preca	utions m	nust be taken to ensur	e sauces are free	from 'lump	os'?	[2]
(i)						
		auce that could be se				[2]
(i) roast	pork,					
(ii) Chris	stmas pu	dding.				

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 appoint wait staff (waiters/waitresses).	ting new [3]
	(i)	
	(ii)	
	(iii)	
(d)	Describe the duties of wait staff in a busy restaurant.	[3]

8.	Many	food poisoning outbreaks are caused by salmonella or listeria bacteria.	
	(a)	Name two foods where <i>salmonella</i> bacteria can be found.	[2]
		(i)	
		(ii)	
	(b)	Name two foods where <i>listeria</i> bacteria can be found.	[2]
		(i)	
		(ii)	
	<i>(c)</i>	Describe how each of the following can help prevent food poisoning:	
		(i) checking deliveries;	[3]
		(ii) storing food at low temperatures;	[3]
		(iii) personal hygiene of the food handler.	[3]

9.

Children's menu

For young people under twelve years old

Macaroni Cheese

Elbow macaroni in a cheddar cheese sauce served with fresh vegetables or chips

Beefburger

A beefburger served on a toasted bun with mayonnaise and relish Served with chips

Chicken strips

Tender breaded chicken served with chips and a dipping sauce

Price includes

An ice-cream sundae with a choice of strawberry or chocolate topping served with whipped cream and sprinkles

A choice of a soft drink, milk or juice

(a)	Give reasons why some chill eating guidelines.	ldren's meals	served in rest	aurants may fail	to meet healthy [3]

(124-01) **Turn over.**

(b)	As the restaurant manager, you have been asked to suggest a selection of interesting dishes that could form part of a new children's menu. Give reasons for your choice of dishes. [6]					
	[In your answer you should include reference to the nutritional value, taste, texture and appearance of the dishes.]					

10. Eggs are valuable commodities in the Catering industry.



(<i>a</i>)	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]

(124-01)	

(124.01)		