

Candidate Name	Centre Number	Candidate Number
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**GCSE**

124/01

**CATERING**

**PAPER 1**

**Foundation Tier**

P.M. MONDAY, 9 June 2008

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.

*Answer all questions.*

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

[4]

	<b>True</b>	<b>False</b>
(i) Boiling is a suitable method of cooking fillet steak.		
(ii) Vegetable oil can be used for deep fat frying.		
(iii) Shortcrust pastry is made by the creaming method.		
(iv) Stir-frying is a quick method of cooking.		

2. Give the meaning of the following terms:

(i) au gratin;

[1]

.....

(ii) croûtons;

[1]

.....

(iii) accompaniments.

[1]

.....

3.



A set of knives should last a lifetime.

(a) Name **three** knives that are essential for a chef. [3]

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

(b) Give **four** safety rules to follow when using knives. [4]

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

(c) How would you treat a cut from a sharp knife? [2]

.....  
.....

4. Complete the following chart.  
State the type of packaging that would be used for **each** of the take-away foods.  
Give **two** reasons for your choice in each case.

[9]

Food	Packaging	Reasons for choice
Pizza	.....	(i) ..... ..... ..... (ii) ..... ..... .....
Sweet and sour pork with rice	.....	(i) ..... ..... ..... (ii) ..... ..... .....
BLT (bacon, lettuce and tomato sandwich)	.....	(i) ..... ..... ..... (ii) ..... ..... .....

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5. All caterers need to know the importance of portion control.

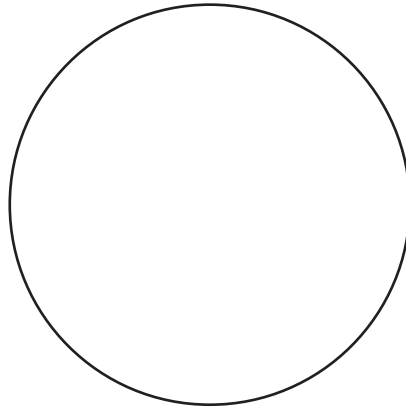
(a) Give **two** reasons why portion control is important. [2]

(i) .....

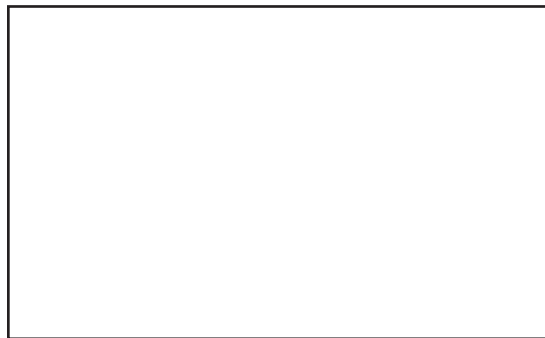
(ii) .....

(b) Draw cutting lines to show how to portion the following dishes:

(i) a gâteau into **eight (8)** portions; [1]



(ii) a lasagne into **twelve (12)** portions. [1]



(c) Suggest **three** ways the caterer could ensure accurate portion control, other than by cutting. [3]

(i) .....

(ii) .....

(iii) .....

(d) The ingredients needed to make a chicken curry cost £1 per portion.  
State **two other** costs that need to be considered when working out the selling price. [2]

(i) .....

.....

(ii) .....

.....

6.



There is a wide variety of bread products available for the caterer to use.

(a) List **three** breads from different cultures. [3]

(i) .....

(ii) .....

(iii) .....

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

(i) .....

(ii) .....

(c) What quality points should a caterer look for when taking delivery of bread? [2]

(i) .....

(ii) .....





7.

**Government warns of rising levels of obesity!**

(a) State **four** of the current healthy eating guidelines and give a reason for **each**. [8]

(i) Guideline .....

Reason .....

(ii) Guideline .....

Reason .....

(iii) Guideline .....

Reason .....

(iv) Guideline .....

Reason .....

(b) Suggest ways in which caterers could meet the current healthy eating guidelines when planning menus, choosing ingredients and preparing and cooking dishes. [9]

(i) planning menus

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(ii) choosing ingredients

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(iii) preparing and cooking dishes

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8.



(a) Planning meals for older people in a residential home is important. Discuss the points that should be considered when planning meals for older people. [5]

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- (b) You have been asked to provide an appealing **two-course** lunch menu (main course and dessert) for the residents. Plan a suitable menu. [4]

**Menu**



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