

Candidate Name	Centre Number	Candidate Number

WELSH JOINT EDUCATION COMMITTEE  
General Certificate of Secondary Education



CYD-BWYLLGOR ADDYSG CYMRU  
Tystysgrif Gyffredinol Addysg Uwchradd

124/02

**CATERING**

**PAPER 2**

**Higher Tier – Grades D to A\***

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. 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>		
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<b>(iii) Drink</b>		
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(b) Discuss points the catering firm must consider when planning a suitable party menu. [6]

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(c) Describe how the caterer could make the table and room look attractive for the party. [3]

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2. 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

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(ii) Oily fish

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(iii) Shell fish

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(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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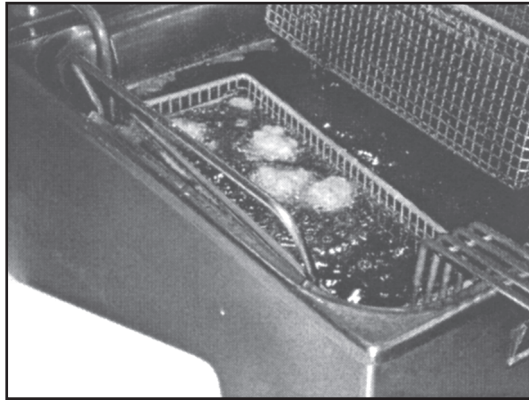
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3. Frying is a popular method of cooking food.



(a) Suggest why caterers frequently use deep fat frying as a method of cooking. [2]

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(b) When using a deep fat fryer what safety points need to be considered? [4]

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(c) Customers are willing to pay more for better quality dishes.  
How can the chef ensure the food commodities he uses to prepare dishes are of the highest quality? [4]

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(a) Outline the main qualities of a successful chef.

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(b) During an interview for the job, the chef is asked why portion control is important. Discuss the main points that could be included in the answer.

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