

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, 13 June 2007

(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.

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2.

**Children's menu**  
*For young people under twelve years old*

**Macaroni Cheese**  
*Elbow macaroni in a 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*  
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*A choice of a soft drink, milk or juice*

(a) Give reasons why some children's meals served in restaurants may fail to meet healthy eating guidelines. [3]

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3. 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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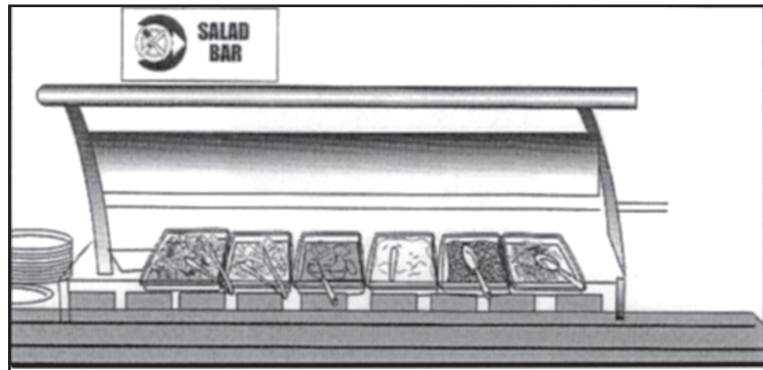
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4. Salad bars are increasingly popular in restaurants.



(a) Discuss the reasons why salad bars have increased in popularity. [4]

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(b) Name **two** high carbohydrate salads that could be included in the salad bar. [2]

(i) .....

(ii) .....



(c) When salads are displayed for sale they need to be protected against sources of contamination.

To avoid contamination suggest possible ways of **displaying** and **servicing** food safely.

(i) Displaying food [3]

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(ii) Servicing food [3]

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5. It is recommended that we eat 18g fibre (NSP) a day. The average person eats between 8g and 12g a day.

(a) Why is dietary fibre an important part of our diet? [3]

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(b) Study the following menu:

<b>Lunch</b>
<b>Starters</b>
Tomato soup or Breaded mushrooms with a garlic dip
<b>Main courses</b>
Lasagne, chips and peas or Cheese and onion pasty, chips and peas or Chicken curry and rice
<b>Desserts</b>
Apple crumble and custard or Ice-cream and chocolate sauce

A new chef has recently started work in a factory canteen. He wants to increase the fibre content of the meals on the lunchtime menu.

Discuss the improvements that need to be made to the existing menu to help the factory workers increase their fibre (NSP) intake. [9]

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