

Candidate Name	Centre Number	Candidate Number
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GCSE

124/02

CATERING

PAPER 2

Higher Tier

P.M. MONDAY, 9 June 2008

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.

Answer all questions.

1.



What is the first aid treatment for

(i) a small cut,

[2]

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(ii) a minor burn?

[2]

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2.



A set of knives should last a lifetime.

Identify **four** features a chef should look for when choosing a set of knives.

[4]

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

3.



(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

- (c) Describe how good hygienic practices when **preparing** and **serving** food can reduce the risk of an outbreak of food poisoning in a residential home. [8]

(i) preparing food

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(ii) serving food

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4.

Sunday Carvery

Soup-Hot Starters-Cold Starters-Extensive selection of succulent meats, potatoes and seasonal vegetables.

Desserts-Tea/Coffee Served to Table

12.30pm–3pm

Reservations:
(028) 9446 2929

The best carvery for miles....

Adult: £15.95
Child: £8.95

Children's menu also available: £3.95

(a) State **two** reasons why restaurants with a carvery are popular. [2]

(i)

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(ii)

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(b) Describe the role of the wait staff (waiters/waitresses) in a carvery restaurant. [4]

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(c) Discuss the importance of **good presentation** of food throughout the carvery service. [4]

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5.



The quality of fresh fruit and vegetables delivered to a catering establishment should always be checked.

(a) State the quality points you would look for when checking the following:

(i) fresh fruit;

[2]

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(ii) fresh vegetables.

[2]

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6. You have been successful in gaining a new job in a hotel. The Head Chef has asked you to take over the dessert section.

(a) Suggest a variety of desserts suitable to serve in the hotel. Justify **each** of your choices. [4]

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(b)



Explain why a refrigerated counter or cabinet would be used for the storage of chilled desserts. [4]

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(c) Discuss the importance of consistent portion control of desserts to **both** the customer and the hotel. [4]

(i) the customer

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(ii) the hotel

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7. Customers in the UK eat an amazing 38,000 tonnes of chips every week! Many of these are cooked in the traditional way by deep fat frying.

(a) Describe healthier alternatives to traditional chips and state how these are nutritionally better for you. [4]

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(b) Rice and pasta are rivalling potatoes in popularity, however, they often lack interest. Discuss ways in which rice and pasta can be made more appealing. [5]

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