

Candidate Name	Centre Number	Candidate Number
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**GCSE**

4732/01

**HOSPITALITY AND CATERING**

**UNIT 2: CATERING, FOOD AND THE CUSTOMER**

P.M. THURSDAY, 20 January 2011

1 ¼ hours

For Examiner use only	
Question	Mark Awarded
1.	
2.	
3.	
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<b>Total</b>	

4732  
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**INSTRUCTIONS TO CANDIDATES**

Use black ink or black ball-point pen.

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.

**INFORMATION FOR CANDIDATES**

The number of marks is given in brackets at the end of each question or part-question.

The total mark is 80.

You are reminded that assessment will take into account the Quality of Written Communication used in your answers that involve extended writing.

*Answer all questions.*

1. Tick [✓] the box next to each statement to show if it is **true** or **false**.

[3]

	TRUE	FALSE
(i) Hot food should be placed in a refrigerator to cool.		
(ii) The rule for food stores is 'first in - first out'.		
(iii) After washing hands, they should be dried on a tea towel.		

2. Match the correct terms to the meanings below.

[3]

Coulis	Mise-en-place	Flambé	Croutons	Brûlée	Sauté
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Meaning	Term
(i) To toss in hot fat;	
(ii) Preparation before starting to cook;	
(iii) Cubes of fried or toasted bread.	

3. Complete the following sentences using the correct descriptions.

[3]

**does not eat meat or fish**

**needs a high energy diet**

**lacks iron**

**cannot eat wheat products**

(i) A person with anaemia .....

.....

(ii) A coeliac .....

.....

(iii) A lacto-vegetarian .....

.....

4. Vending is a form of food service often found in hospitals.  
State **three** benefits of having vending machines in a hospital.

[3]

(i) .....

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(ii) .....

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(iii) .....

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5.

**Food poisoning affects thousands of people every year.**

(a) Fill in the gaps in the following paragraph. [4]

Food poisoning bacteria multiply when they have ideal conditions. Bacteria need food, ..... and ..... in order to multiply. Foods that are considered high-risk include poultry, ..... and eggs.

(b) Give **three** personal hygiene rules a food handler should follow to reduce the risk of food poisoning. [3]

(i) .....

(ii) .....

(iii) .....

(c) Describe how you would **defrost** and **cook** a frozen chicken to prevent food poisoning. [4]

(i) **defrost**  
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.....  
.....  
.....  
.....

(ii) **cook**  
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6. Different fats and oils are used in food preparation and cooking. [4]

(a) Name a suitable fat for each of the following:

(i) Pastry making .....

(ii) Salad dressing .....

(iii) Fairy cakes .....

(iv) Frying chips .....

Deep-frying is widely used in catering.

(b) Give **three safety rules** that a chef should follow when deep-frying food. [3]

(i) .....

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(ii) .....

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(iii) .....

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(c) Give **three ways** in which a chef can ensure a quality product when deep-frying. [3]

(i) .....

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(ii) .....

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(iii) .....

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(d) Suggest ways in which chefs can adapt their menus to provide *'healthy options'*. [6]

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7. Many menus include breads from other countries.

(a) Name **three** breads from different countries. [3]

(i) .....

(ii) .....

(iii) .....

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

(i) .....

(ii) .....

(c) Describe the ways in which take-away outlets could include a range of breads on their menus. [8]

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8. (a) List **four** rules to be followed in the event of a fire in a hotel kitchen. [4]

(i) .....

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(ii) .....

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(iii) .....

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(iv) .....

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(b) After a fire in the hotel kitchen, the chef needs to buy new equipment. Evaluate **two** pieces of equipment that would meet his needs. [6]

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9. Winston owns a contract catering company. He has a booking for a party for 12 guests. The client has requested the following menu:

*Melon with Parma Ham*

*Stuffed Chicken Breasts in a Creamy Leek Sauce*  
*New Potatoes*  
*Baby Carrots, Mange Tout and Baby Sweetcorn*

*Ice Cream Profiteroles with Chocolate Sauce*

*Selection of Cheese and Homemade Oat Biscuits*

*Coffee and Mints*

On the morning of the party, Winston’s supplier rings up and says that he is unable to get any baby carrots or mange tout.

- (a) Discuss how Winston would deal with this problem. [4]

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- (b) Also during the morning, the client rings to say that a guest is lactose intolerant. Explain the changes Winston would have to make **for this guest**. [4]

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(c) Winston's company is very successful.  
Evaluate the factors that contribute to the success of a contract catering company. [10]

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**Continuation only**

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