



4732/01

HOSPITALITY AND CATERING

UNIT 2: Catering, Food and the Customer

A.M. WEDNESDAY, 4 June 2014

**1 hour 15 minutes plus your additional
time allowance**

Surname _____

Other Names _____

Centre Number _____

Candidate Number 0 _____

For Examiner's use only		
Question	Maximum Mark	Mark Awarded
1.	3	
2.	3	
3.	3	
4.	3	
5.	13	
6.	13	
7.	8	
8.	17	
9.	17	
Total	80	

INSTRUCTIONS TO CANDIDATES

Use black ink, black ball-point pen or your usual method.

Write your name, centre number and candidate number in the spaces provided on the front cover.

Answer ALL questions.

Write your answers in the spaces provided.

If you run out of space, use the continuation page(s) at the back of the booklet, taking care to number the question(s) correctly.

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) A freezer should be kept at -10°C.		
(ii) Frozen chicken legs should be left on a work top to “defrost”.		
(iii) A chef must not work in a kitchen if he has an upset stomach.		

2. Match the correct culinary terms to the meanings below by placing the correct letter in the box opposite. [3]

BRULEE

BOUQUET GARNI

CROUTONS

ROUX

2. For example, if you think the answer for (i) is A

write

A

in the box.

(i) A mixture of fat and flour

(ii) A burned cream

(iii) A bundle of herbs

3. Match the correct method of cake making to the item below by placing the correct letter in the box opposite. [3]

A

RUBBING-IN

B

CREAMING

C

MELTING

D

WHISKING

3. For example, if you think the answer for (i) is A

write

A

 in the box.

(i) Gingerbread

(ii) Rock buns

(iii) Swiss roll

4. A kitchen brigade is made up of different types of chef.



(a) Give the title of the chef who is in overall charge of the kitchen. [1]

(b) State TWO responsibilities of this role. [2]

(i) _____

4(b) (ii)

5(a) Complete the chart below. [4]

<p>(i)</p> 	<p>Name of equipment.</p> <hr/> <hr/> <hr/> <p>Example of use.</p> <hr/> <hr/> <hr/> <hr/>
<p>(ii)</p> 	<p>Name of equipment.</p> <hr/> <hr/> <hr/> <p>Example of use.</p> <hr/> <hr/> <hr/> <hr/>

5(c) Many foods served in a salad bar can be classed as 'HIGH RISK'. Describe how food served from a salad bar can be kept safe and hygienic. [5]

6. The Coffee Bean Café offers a wide selection of cupcakes to their customers.

(a) Complete the chart below. [2]

INGREDIENT	FUNCTION OF INGREDIENT
(i) Caster sugar	This is used to <hr/> <hr/> <hr/> <hr/> <hr/>
(ii) _____	Holds in lots of air helping the cupcakes to rise, and helps the mixture set.

7. ICT is important in the catering industry.

(a) Give TWO examples of how ICT could be used to promote a new establishment. [2]

(i) _____

(ii) _____

8. Ellen and Coleen are planning to open a vegetarian restaurant.

(a) Give THREE reasons why people may follow a vegetarian diet. [3]

(i) _____

(ii) _____

(iii) _____

**8(b) State the difference between a
VEGAN and LACTO-VEGETARIAN.**

[2]

9. All catering establishments must meet strict safety regulations.

(a) Name ONE food law (legislation) that must be complied with by all kitchen staff. [1]

(b) What is meant by HACCP? [2]

9(c) Identify TWO main responsibilities of an Environmental Health Officer. [2]

(i) _____

(ii) _____
