GCSE

4732/01

HOSPITALITY AND CATERING

UNIT 2: Catering, Food and the Customer

P.M. MONDAY, 13 June 2016

1 hour 15 minutes plus your additional time allowance

Surname _____

Other Names _____

Centre Number _____

Candidate Number 0 _____

© WJEC CBAC Ltd.

For Examiner's use only		
Question	Maximum Mark	Mark Awarded
1.	3	
2.	3	
3.	3	
4.	4	
5.	13	
6.	10	
7.	8	
8.	10	
9.	26	
Total	80	

INSTRUCTIONS TO CANDIDATES

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

Do not use pencil or gel pen.

Do not use correction fluid.

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 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)	Hot food must not be placed in a freezer.		
(ii)	Boxes of coffee beans must be stored on a shelf.		
(iii)	Raw meat should be stored on the top shelf of the fridge.		

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

A	Marinade	B	Sauté
C	Au Gratin	D	Al Dente

For example, if you think the answer to (i) is A

write A in the box.

(i) Cooked to the bite

(ii) Toss in fat

(iii) A spiced liquid giving flavour to meat or fish

3. Complete the sentences below. [3]

(i) Fresh mackerel should be prepared on a

_____ board.

(ii) Cooked ham should be prepared on a

_____ board.

(iii) Onions should be prepared on a

_____ board.

4(a) Identify the following symbols found on restaurant menus and packaging.

(i)

[1]

(ii)

[1]

4(b) Explain why such symbols are used. [2]

5. Catering kitchens can be dangerous environments, therefore, accident prevention is very important.

(a) State how accidents can be prevented when using the following: [3]

(i) Knives

(ii) Electric hand mixer

5(a) (iii) Gas hobs

(b) Describe the actions that should be taken in the event of a fire in the kitchen. [4]

5(c) **The catering manager has been asked to write a new FIRE SAFETY PLAN for the kitchen.**
Discuss the information to be included in this plan. [6]

6. The catering manager in the local leisure centre wants to offer "HEALTHY OPTIONS" to its customers.

(a) Suggest how the DIETARY FIBRE (NSP) content of the following options could be improved. [4]

LUNCH OPTIONS	SUGGESTED IMPROVEMENTS
Cheese baguette	(i) _____
	(ii) _____
Chocolate brownie	(i) _____
	(ii) _____

6(b) Dietary fibre (NSP) is essential in a healthy diet.
Explain the functions of dietary fibre (NSP) in the body. [6]

Stage	Hazard	Prevention
Storage	(i) _____	(ii) _____
Preparation	(iii) _____	(iv) _____
Cooking	(v) _____	(vi) _____
Serving	(vii) _____	(viii) _____

7. Chicken is a popular choice on restaurant menus. However, it is classed as a high risk food. Complete the HACCP chart opposite for the chef to follow when making sweet and sour chicken. [8]

8. The chef at the Riverside Hotel wants to include reduced fat dishes on the menu.

(a) Identify a food which contains:

(i) visible fat [1]

(ii) invisible fat [1]

(b) Discuss the ways in which the chef can reduce the fat content of some of the dishes she PREPARES AND COOKS. [8]

9. You are involved in planning the year 11 prom to be held at the White Hart Hotel.

(a) State ONE type of MEAL SERVICE that could be offered at the prom. [1]

Type of meal service

_____

_____

(b) Give ONE benefit of this type of service to: [2]

(i) the caterer _____

_____

_____

_____

(ii) the customer _____

_____

_____

_____

9(c) Discuss the factors the catering staff should take into consideration when:

(i) Planning the menu. [8]

9(c) (ii) Presenting and serving the food. [6]

9(d) All catering establishments must make a profit.
State FOUR factors that will ensure a profit is made. [4]

(i) _____

_____

_____

_____

(ii) _____

_____

_____

_____

(iii) _____

_____

_____

_____

(iv) _____

_____

_____

_____

9(e) Explain how the White Hart Hotel can reduce its carbon footprint. [5]

END OF PAPER

Question number	Additional page, if required. Write the question numbers in the left-hand margin.

Question number	Additional page, if required. Write the question numbers in the left-hand margin.