

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.	
4.	
5.	
6.	
7.	
8.	
9.	
Total	

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)

(ii)

(iii)

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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.....
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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)

.....

(ii)

.....

(iii)

.....

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

(i)

.....

(ii)

.....

(iii)

.....

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

(i)

.....

(ii)

.....

(iii)

.....

(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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